

TX
715
R2

THE CLUB WOMAN'S COOKBOOK

H. WILLIS

Ceresota Flour

works for your benefit whichever way you try it,
whether for Bread or Biscuits.

IF to produce the greatest quantity from an equal
amount, then get **CERESOTA**.

IF to produce the finest quality for comparative
price, then get **CERESOTA**.

IF to economize, retaining its nutty freshness
longest, then get **CERESOTA**.

Think of any argument you like—
you can't argue against **Results**





The Club Woman's Cook Book



A collection of tested receipts
compiled and published

BY

The Ramblers Club

of

Minneapolis, Minn.

1911

TX 715
103

Copyright 1911 by
MRS. THOS. F. QUINBY
MINNEAPOLIS, MINN.

Recd. June 27, 1911

Preface

There is an old saying, "The way to a man's heart is through his stomach."

So we have in this little book endeavored to give you the simplest and best menus of reaching it. Although the book is small the receipts are choice. The Committee wishes you success in your attempts in reproducing them:

Mrs. T. F. Quinby,

Mrs. W. A. Mather,

Mrs. J. F. Willis,

Mrs C. H. Burwell,

Mrs. H. L. Wakefield,

Mrs. E. W. Ensign.

Mrs. J. G. Palmer.

“Of a good beginning cometh a good end”

Soups

*Now, good digestion, wait on appetite and health
on both.—Shakespeare*

CREAM OF ASPARAGUS SOUP.

(a) One bunch or one can asparagus, one quart hot water.

(b) One tablespoonful butter, one tablespoonful flour; add to two cups hot milk, one-half teaspoonful salt, blade of mace.

(c) One egg, one cup hot thin cream, asparagus tips.

Add (a to b) when boiling; add (c) and serve.

—Mrs. T. R. Cole.

ALMOND SOUP WITH WHIPPED CREAM.

1 cup blanched almonds, 1 quart thin cream, 1 cup whipped cream.

To one cup blanched almonds chopped fine, add one quart of thin cream and let simmer five minutes. Thicken a very little, add salt and a little white pepper and strain; pour over this a cup of whipped cream and beat all until foamy; serve very hot in heated cups with hot wafers.

—Mrs. W. E. Lockerby.

CROUTONS.

Butter bread, sliced $\frac{1}{2}$ inch thick and cut in squares. Brown in oven. Serve hot.

BLACK BEAN SOUP.

One cup of black beans, soaked over night; drain, put in kettle with cold water to cover (about three pints), one onion, 1 ounce fat meat, two teaspoonfuls salt, one clove and a dash of pepper. Cook until beans are soft enough to press through sieve (about three hours) add water or stock as it boils away. Slice two hard boiled eggs and one lemon, put in tureen and pour the hot soup over them.

—T. F. Quinby.

CORN SOUP.

Twelve ears of sweet corn, well developed. After grating pour one pint of boiling water over the corn cobs. Scrape each cob with the back of a silver knife to remove the sweet germ. Add to this liquid the grated corn and salt to taste. Cook slowly for fifteen minutes, stirring constantly to prevent burning. Put the mixture in a double boiler. Add about one quart of milk or enough to thin it to the consistency of cream soup. Before serving add one-fourth cup of butter and season with salt and pepper to taste. A tablespoonful of whipped cream may be added to each plateful.

—Mrs. Chas. H. Burwell.

CORN CHOWDER.

(a) One onion sliced, saute with one cup raw ham, one can corn, one cup raw potato dice, one quart boiling water.

(b) One tablespoonful butter, one tablespoonful flour, one pint hot milk, half teaspoonful salt, two drops Tabasco sauce.

(c) Six crackers rolled.

Cook (a) one-half hour, add (b); when boiling add (c) and serve.

—Mrs. T. R. Cole.

CELERY SOUP.

Cover one cup of chopped celery with boiling water, cook until tender and add one quart of milk, when this boils, stir in two teaspoonfuls corn starch dissolved in a little milk or water, season with salt, pepper and butter. When served, add one teaspoonful of whipped cream to each cup.

—W. B. MacLean.

FRENCH SOUP.

2 tablespoonfuls butter, 1 tablespoonful flour, 1 chopped onion (small).

Cook the above together until the flour browns, then add two cups tomato and cook ten minutes longer. Strain and add to one and one-half quarts beef stock. Season with salt, pepper and celery salt.

—Mrs. A. A. George.

MUSHROOM SOUP.

Clean and chop one-half pound mushrooms, add one quart chicken stock; cook twenty minutes. Cook one-fourth cup of pearl sago in one cup boiling water thirty minutes, add to stock; as soon as boiling point is reached add one cup of rich, sweet cream and beaten yolks of two eggs. Heat up and serve.

—Mrs. H. W. Gibson.

NORWEGIAN SWEET SOUP.

One pint cranberries, stewed and strained, one-half cup sago cooked until clear, one cup seedless raisins cooked alone. Put all together and sweeten to taste. Flavor with wine or the juice of one lemon. Decorate with beaten white of egg in spoonfuls.

—W. B. MacLean.

CREAM OF PEA SOUP.

One can of peas, one pint cold water, one pint hot water, one quart hot milk, two tablespoonfuls flour, one teaspoonful salt, two teaspoonfuls sugar, sprig of parsley, dash of pepper, two tablespoonfuls butter. Drain one can of peas, add the cold water, salt, sugar and parsley; cook twenty minutes, remove the parsley and press through a sieve, cream the butter and flour, add the hot milk and hot water, stirring constantly until smooth, add the peas and serve hot, strain before serving.

—Mrs. W. E. Lockerby.

PEA SOUP.

Can of peas, boil with small onion, when onion is cooked, strain through fruit press, add 1 tablespoonful melted butter, 1 tablespoonful flour, 1 quart milk, rice if desired. Salt to taste.

—Mrs. R. A. Ensign.

QUICK POTATO SOUP.

2 potatoes, 1 pint milk, 1 teaspoonful tapioca, 1 tablespoonful butter, salt and pepper to taste.

Slice potatoes very thin, cover with hot water, add a little salt and cook quickly. When tender, mash quickly and add the milk, let boil up, season with butter, pepper and salt, and serve in hot cups. A spoonful of whipped cream on top of each cup.

—Mrs. W. E. Lockerby.

NOODLES.

Beat an egg light, and add as much flour as can be kneaded into it. Roll out thin as wafer, let dry roll and cut into strips. Drop into boiling soup.

—Mrs. C. J. Hedwall.

SWISS SOUP.

1½ quarts of chicken stock, yolks of 2 eggs, 1 teaspoonful flour, ¼ cup of milk.

Beat the eggs, flour and milk until smooth. Add slowly to the stock which has been heated boiling hot. Avoid a second boiling. Season and serve at once with one tablespoonful of whipped cream.

—Mrs. A. A. George.

TOMATO SOUP.

1 quart can tomatoes, 1 pint water, 12 pepper corns, 1 bay leaf, 4 cloves, 1 teaspoonful sugar, 1 slice onion, ⅛ teaspoonful soda, 1 teaspoonful salt, 2 tablespoonfuls butter, 2 tablespoonfuls flour.

Cook first seven ingredients twenty minutes, strain, add salt and soda. Mix butter and flour smooth, add to hot soup, boil five minutes, strain and serve.

—Mrs. W. E. Lockerby.

ZWIEBACK.

Cut bakers or other light bread into one inch slices and brown in a moderate oven.

CREAM OF TOMATO SOUP.

1 can tomatoes, ¼ tsp. soda, 1-3 cup butter, 1-3 cup flour, ¾ tsp. salt, ½ tsp. white pepper, 1 qt. milk (scalded). Stew the tomatoes slowly for ½ to 1 hour, strain, add soda while hot. Make a white sauce, heat the butter until it foams, add the flour, salt and pepper and stir smooth; then add the hot milk slowly, stirring constantly. Add the hot tomato juice to the white sauce and serve immediately.

VEGETABLE SOUP.

One small soup bone, or one pound of "ribs of beef," two large potatoes, one-half small cabbage, one parsnip, two small carrots, two medium onions, one small rutabaga, salt, bay leaf, pepper. Put the meat on early to boil in cold water. In an hour and a half add the cabbage chopped fine, also the onion and rutabaga and potato. In a separate kettle boil the parsnip and carrots half an hour. Drain, chop fine and add to the meat and other vegetables, cook until all the vegetables are well done, season and serve. —Mrs. Lockerby.

CONSOMME.

3 lbs. of lower part of round, 3 lbs. knuckle of veal, 1 qt. chicken stock, 1-3 cup carrot, 1-3 cup turnip, 1-3 cup celery, 1-3 cup sliced onion, 2 tbsp. butter, or beef drippings, 1 tbsp. butter, 1 tbsp. pepper corns, 4 cloves, 3 sprigs thyme, 1 sprig marjoram, 2 sprigs parsley, $\frac{1}{2}$ bay leaf, 3 qts. cold water. Cut the beef in small cubes, and brown $\frac{1}{2}$ in some of the marrow from the bone, or in beef drippings, put into a kettle with cold water and remaining beef; add the veal cut in cubes and the bones (cracked) and soak for 1 hour. Heat slowly and let simmer 3 hours or longer. Cool and remove the fat which has formed a coating over the top of stock. Cook the carrot, turnip, onion and celery in butter or beef drippings 5 minutes; then add to the stock with seasonings and chicken stock. Cook 2 hours longer, strain and clarify. To 1 qt. of stock, add the white of 1 egg beaten slightly and the crushed shell. Boil 2 minutes and cook gently 20 minutes. Remove the scum and strain through muslin. Add additional seasonings if desired, reheat and serve. Carrots, string beans, peas, spaghetti or macaroni cooked and cut in rings may be used as a garnish in consomme. The stock may be made the day before using.

VEAL SOUP (EXCELLENT).

Put a knuckle of veal into three quarts of cold water, adding a small tablespoonful of uncooked rice. Boil slowly, hardly above simmering, four hours, when the liquor should be reduced one-half. Into a warm dish put one teacup of cream into which has been stirred the yolk of an egg. Add a piece of butter the size of a walnut, on this strain the soup boiling hot, stirring all the time; beat well for a minute. Whipped cream or a spoonful of cooked egg white and a small quantity of parsley may be put on top of each serving.

—Mrs. M. G. Rodearmel.

VEGETABLE SOUP.

1½ cups cabbage, cut coarse, 1 chopped onion, 1 grated carrot, 1 diced potato, 1 cup strained tomatoes, 4 stalks celery cut fine, salt and pepper.

Put into 4 quarts of water and cook slowly 3 or 4 hours.

—Mrs. A. A. George.

A THICKENING FOR SOUP.

Take an egg, beat it a little, put in bowl with a little flour, mix, rubbing together between the palms until it forms little crumbs. The amount of flour depends upon size of egg. Drop into boiling soup and boil a few minutes before serving.

Mrs. T. F. Quinby.

CREAM OF TOMATO SOUP.

1 qt. of milk, 1 tbsp. flour, ½ can of tomato soup, ½ cup boiling water, ½ tsp. of soda. Butter and salt to taste. Heat milk to a boiling point, then stir in flour that has been wet and stirred smooth. Add tomatoes, then soda that has been dissolved in a cup of boiling hot water.

Mrs. Joseph G. Palmer.

Fish

From the rude sea's enraged and foaming mouth.

—Shakespeare

STUFFED FISH.

1 cup bread crumbs, 1 tbsp. butter. Melt the butter and stir in the crumbs. Sprinkle the inside of the fish with a layer of crumbs then a layer of oysters, salt and pepper. Cover with crumbs. Put slices of salt pork in baking pan. Cook in moderately slow oven until it flakes or about $\frac{1}{2}$ hour. Mrs. Fred Darling.

SALMON SOUFFLE.

Bone thoroughly 1 can salmon, break up good, take 6 or 8 crackers and add melted butter, juice of $\frac{1}{2}$ lemon, 1 to 2 eggs, salt and pepper, chopped parsley. Add liquid, beat and mix thoroughly, butter generously. Press mixture in mould and steam one hour and leave uncovered the last 15 minutes. Season quite highly. Serve with cream gravy and peas. Mrs. H. L. Wakefield.

STUFFED PIKE.

Clean the fish and leave head on. Rub salt inside and fill with the following stuffing: 1 cup cracker or bread crumbs, 1 stsp. salt, 1 stsp. pepper, 1 tsp. chopped onion, 1 tsp. chopped capers, 1 tsp. chopped parsley, 1 tsp. chopped pickle, $\frac{1}{4}$ cup melted butter. Mix, stuff and sew up fish. Put a couple of slices of bacon on the outside. Bake until tender with a little water in pan. Any fish may be substituted. Mrs. T. F. Quinby.

OYSTER COCKTAIL.

1 tbsp. Worcestershire sauce, 2 tbsp. lemon juice, 1 tbsp. vinegar, 1 tbsp. horse radish, 1 tbsp. catsup or chili sauce, $\frac{1}{2}$ tsp. salt, 4 or 5 drops tobasco sauce. Strain, add to the oysters, and serve very cold.

Mrs. A. F. Daggett.

CRAB COCKTAIL.

1 can Izumi Crab Meat, pick it up well, removing any small pieces of shell, 1 green pepper, remove seeds and soak in salt and water for 1 hour, then chop fine, $1\frac{1}{2}$ pimentos, 1 red pepper chopped, 3 tbsp. made horseradish, 3 tbsp. lemon juice, 3 tbsp. vinegar, 2 tbsp. olive oil, $\frac{1}{2}$ tsp. paprika, $\frac{1}{2}$ tsp. dry mustard, 1 stsp. salt. This will serve 8 in high sherbet glasses, garnish with sprigs of parsley and sliced pimentos. Mrs. Walter I. Fisher.

PLANKED SHAD OR WHITEFISH.

Use only hardwood plank. Maple or oak best. Plank should be 3 inches thick, 2 feet long and $1\frac{1}{2}$ feet wide. Get plank very hot, otherwise imparts woody flavor. Wipe fish with cloth wrung out of cold water and dry. Lay fish open, dredge with salt and pepper and dots of butter. Cook 25 minutes before a clear fire or else in a very hot oven.

Mrs. W. J. Moorhead.

SHRIMP A LA NEWBURG.

1 large can shrimps, washed and picked up. Make a rich thickened cream sauce of 1 pt. of milk, season with salt and paprika. When cooked add the shrimps and 1 wine glass of sherry wine. Put in buttered fish shells, cover with browned buttered crumbs and bake 10 minutes. Place shells on sprigs of watercress and serve at once. This amount serves 8.

Mrs. J. W. Campbell.

FISH CHOWDER.

Into the bottom of a kettle put some pieces of fat salt pork. Try out and remove the scraps. Place a layer of fish cut in good sized pieces, a layer of raw potatoes peeled and sliced about $\frac{1}{4}$ inch thick; a layer of onions peeled and sliced about the same; a layer of old fashioned Boston soda crackers split; pepper and salt. Then a layer of fish and so on until all is used. Pour on just enough water or milk to come to the top when the mass is pressed down. Cook until the onions are done. Do not stir. Then add milk to cover well and a good sized piece of butter. Then serve. Mrs. T. F. Quinby.

CLAM CHOWDER.

Use fresh little neck clams. 2 qts. clams, 3 slices of pork chopped fine and fry until brown, 3 qts. potatoes sliced, 1 pt. of onions chopped very fine. Put pork and fat, potatoes and onions in a kettle and cover with cold water and cook until thoroughly done. Cover clams and juice with boiling water and let stand on fire 2 minutes. Then take clams from juice and chop fine. Then add clams and juice to vegetables; let stand on the back of range until you are ready to serve it. Pinch cayenne pepper. Mrs. W. A. Mather.

LUTFISK. (Codfish Dry.)

To prepare the dried fish put in clear water for two days. Pour off water and then let remain in weak lime water for two days. Then in fresh water two days longer. Now make a strong lye, put fish in it for two days, pour off and put in fresh water. Changing this latter several times. To serve wrap fish in muslin and boil gently about 15 or 20 minutes. Drain. Serve with a white sauce adding 1 or 2 chopped hard boiled eggs. Serve with boiled potatoes.

SALMON SOUFFLE.

3 tbsp. butter, 3 tbsp. flour, $\frac{3}{4}$ cup milk, 3 eggs, $\frac{1}{2}$ tsp. salt, cayenne, 1 cup flaked salmon. Put the butter into a sauce pan, and when hot, add the flour and stir until smooth; add milk and seasonings. Cook 2 minutes. Remove from fire and add the well-beaten yolks and the salmon. Set away to cool. When cold, add the whites of the eggs beaten to a stiff froth. Turn into a buttered dish and bake 20 to 25 minutes. Serve the moment it comes from the oven.

OYSTERS ON THE HALF SHELL.

Serve oysters on the deep halves of the shells, allowing 6 to each person. Arrange on plates of crushed ice, with $\frac{1}{4}$ of a lemon in the center of each plate.

NOTE: Open the oysters with a thin flat knife and remove the smaller or right valve of the shell, leaving the oyster in the large half.

DINNER.

Oysters on the Half Shell		
Olives	Celery	Salted Almonds
	Consommé	
	Lobster Cutlets	
	Fillet of Beef with Mushroom Sauce	
Duchess Potatoes		Broiled Tomatoes.
	Sweetheart Patties	
	Fruit Salad	
Crackers		Cheese
Cakes		Bonbons
	Café Noir	
	Bomb Glacee	
	or Ginger Ice Cream	

LOBSTER CUTLETS.

1 pt. chopped lobster meat, few grains cayenne, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ tsp. mustard.

SAUCE.

2 tbsp. butter, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ cup flour, few grains white pepper, 1 cup milk or cream; add the salt, mustard and cayenne to the chopped lobster, add the sauce and spread the mixture on a plate. When cold shape into cutlets. Roll the cutlets in dry bread crumbs, then in beaten egg, and again in bread crumbs. Cook in deep fat until brown. Garnish with a claw in the end of each cutlet.

Sauces

TOMATO SAUCE (WITH FISH).

Slice 1 onion, put in dish with tbsp. butter and tbsp. flour. Brown on stove. Pour in 1 qt. of tomatoes (strained) and boil a few minutes. Strain all through colander and cook until thickened. Miss G. I. Chase.

LEMON SAUCE (TO SERVE WITH LAMB).

Juice of 1 lemon, add butter size of walnut, dash of cayenne pepper, add four leaves of mint chopped. Heat and pour over meat when it is served. Miss G. I. Chase.

ORANGE AND MINT SAUCE FOR ROAST LAMB.

Quarter 3 oranges and cut in small pieces. Add the juice of 1 lemon. Boil $\frac{1}{2}$ cup sugar with a little water until it threads slightly. Add 4 leaves of mint chopped. Prepare in the morning and set on ice until time to serve. Serve in sherbet glasses. Miss G. I. Chase.

SAUCE TARTARE.

Chop fine 1 tsp. capers, 3 olives, 2 gherkins. Season quite highly with onion juice. Put in dressing made of 1 yolk egg, 2 tbsp. of either olive oil, peanut oil or melted butter. Season with salt and red pepper.

Mrs. W. J. Moorhead.

SAUCE FOR FISH.

1 pt. boiling water, 1-3 or $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup flour, $\frac{1}{2}$ tsp. salt, 1 tbsp. lemon juice or vinegar, cayenne, 1 tbsp. chopped parsley.

Mrs. C. H. Burwell.

MINT AND ORANGE TO SERVE WITH LAMB.

$\frac{1}{2}$ orange to person, 1 tbsp. sugar to an orange. Pull sections apart and cut each section in half then sprinkle well with chopped mint. Put sugar over mint then put on 1 tsp. of sherry wine to an orange. Let stand on ice for couple hours. Serve in sherbet glasses.

Mrs. Douglas Webster.

SAUCE TO SERVE WITH BAKED FISH.

Put into a double boiler one teaspoonful of butter. Beat into it the yolk of one egg, a pinch of salt and cayenne pepper, two tablespoonfuls of boiling water, and one teaspoonful of cider vinegar. Cook and stir until it is a little thick and add three drops of lemon juice. Keep very hot and closely covered. Serve a small portion with each plate of fish.

SAUCE FOR BROILED FISH.

Put a heaping tablespoonful of butter into a half cupful of cream, keep it hot, stir often, and when the fish is dished, turn the sauce over the fish and serve.

FISH TURBOT.

Make a white sauce of 1 cup milk and 2 tsp. of flour, 1 tbsp. butter, salt and pepper to taste. Place a layer of salmon then sauce until dish is filled, a few bread crumbs sprinkled on top and bake 20 minutes. Decorate with parsley, lemon and hard boiled eggs.

Mrs. B. G. Hardwick.

FISH SAUCE.

$\frac{1}{4}$ cup butter melted, 1 tsp. salt, 2 tbsp. flour, 1 pt. hot water and parsley to taste. Cook butter and flour together. Then add hot water and parsley chopped fine. Use either lemon juice or little vinegar in fish sauce, and hard boiled egg chopped fine.

Mrs. Fred Darling.

FISH PUDDING.

Boil three pounds of halibut, remove the bones and then mince. Grate an onion to flavor and add salt, pepper, a rich cream sauce, and well-beaten whites of 3 eggs. Put into a fish mold and set in a pan of hot water in the oven for half an hour. Turn out on a platter and make eyes and fins of hard-boiled egg yolks. Serve with lobster or crab sauce made of a rich cream sauce with lobster or crab added. Mrs. A. F. Daggett.

BOILED SALMON.

Wrap fish in thin muslin and boil in salted water about 15 minutes to the pound. Serve with sauce made as follows: Rub 1 tbsp. of butter and 1 of flour to cream in a bowl. Add boiling hot water and stir constantly to avoid lumps. Do not boil. Add the juice of half a lemon just before serving.

Mrs. F. T. Quinby.

SALMON IN SHELLS.

Drain liquid from 2 cans salmon, pick fine and place in buttered baking shells. Melt 2 tbsp. butter, stir in 2 tbsp. flour. Place liquid drained from salmon in pint measure and fill with boiling water, add butter and flour, cook until smooth. Remove from fire, add yolks of 4 eggs, beaten, small sp. full mustard, 1 tbsp. vinegar, 2 tbsp. olive oil and salt to taste. Pour over salmon in shells, strew bread crumbs over top, add a little butter and bake until light brown. This can be baked in large dish but is nicer in the shells. Mrs. F. Darling.

SALMON LOAF.

1 can salmon, 2 eggs, 2 tbsp. melted butter, $\frac{1}{4}$ cup bread crumbs, salt and pepper, 1 sprig minced parsley. Put into buttered mold and steam 1 hour.

SAUCE.

$\frac{1}{2}$ cup milk thickened with 1 tsp. corn starch, heaping tsp. butter, liquor from salmon, 1 egg, 1 tbsp. tomato catsup. Put the beaten egg in last very carefully and cook until thick. Pour sauce over fish when ready to serve. Mrs. F. Darling.

SALMON LOAF.

1 lb. can salmon, 4 beaten eggs, 4 tbsp. melted butter, $\frac{1}{2}$ cup bread or cracker crumbs, salt and pepper to taste. Mix thoroughly, form in loaf and steam 1 hour. Take up on a platter and pour over it the following sauce.

SAUCE.

$\frac{1}{2}$ cup butter, yolks of 2 eggs, juice of 1 lemon, $\frac{1}{2}$ level tbsp. flour, 1 cup boiling water. Cook and pour over the loaf. Mrs. Eddy Capps.

SCALLOPED OYSTERS.

1 pt. of best oysters, pick over carefully to remove shells, $1\frac{1}{2}$ cups coarse cracker crumbs. Put a few crumbs in bottom of dish, (rinse oysters) put a layer of oysters then a scant layer of crumbs, dot generously with butter, add pepper and salt and a slight sprinkling of dry mustard, add the rest till all is used with a layer of crumbs on top. Pour cream over all, just enough to cover when pressed down. Bake and serve immediately.

Mrs. Albert Schaller.

BOILED DRESSING FOR FISH OR OTHER SALADS.

1 dessert sp. mustard a little bit heaped, 1 dessert sp. sugar a little bit heaped, a pinch of salt, a dash of pepper, butter size of an egg. Cream all together, break 2 eggs into this and beat well with an egg-beater. Add gradually 2-3 of a cup of vinegar, then 2-3 cup milk, beat well. Put into double boiler and cook until it thickens a little. Cool—ready for use.

FISH TURBOT.

1 pt. milk, thicken with 2 tbsp. flour, when cool add 2 well beaten eggs, $\frac{1}{4}$ lb. butter if white fish is used, with salmon no butter is required. Season with little onion or parsley, 1 can of salmon or 1 lb. minced fish. Bake 30 minutes in a moderate oven. Mrs. Charles H. Burwell.

SHRIMPS AND PEAS.

Melt 2 tbsp. butter, add 3 tbsp. flour, and pour on gradually 1 cup of milk or cream, stir until thickened, then add 1 cup shrimps, 1 cup of peas, $\frac{1}{2}$ teaspoon salt and a little pepper. Cold chicken (cooked) may be used in place of shrimps.

Mrs. H. W. Gibson.

BAKED OYSTERS.

1 pt. oysters, 1 small can lobster. Wash and drain the oysters by laying on a soft cloth. Put 5 or 6 oysters on shells, season with salt and dash of red pepper; cut butter into small bits and sprinkle on top. Break the lobster into small pieces and with them cover the oysters. Put into a hot oven and cook fifteen minutes or until oysters are thoroughly heated. Decorate with parsley. Serve at once. This will serve six. Suitable for luncheon or supper. Serve with it caviar sandwiches.

Mrs. H. K. Zuppinger.

FOR THE CHAFING DISH. LOBSTER A LA NEWBURG.

Make white sauce, add 1 can of lobsters, 1 wine glass of wine, 1 egg well beaten. Be careful not to cook long after the lobster has been added.

Mrs. William Gawne.

LITTLE PIGS IN BLANKETS.

Roll each nice plump oyster in a very thin slice of bacon, pin with a toothpick, fry until bacon is brown, serve on very hot dish.

Egg Dishes & Omelets

*"Oh egg within thine oval shell,
What palate tickling joys do dwell."*

CREAMED EGGS.

Take 6 eggs boiled about 15 minutes. Shell and cut into halves. Make a cream sauce of $\frac{1}{2}$ pt. milk, 2 tbsp. flour rubbed smooth with 1 tbsp. butter. Put in double boiler and cook until quite thick. A little pepper and salt and chopped parsley. Put in just enough vinegar to give it a tart taste. Put in the eggs and serve hot.

Mrs. J. B. Lambert.

EGG DISH FOR LUNCHEON.

Boil eggs until hard, then cut into halves lengthwise. Make a cream sauce of melted butter and flour well cooked, then add milk and cook until thick. Put the halves of eggs into a pan then a layer of cream sauce, then a layer of mushrooms, then a layer of eggs, and so on until the pan is filled or as many as you desire; sprinkle grated cheese over the top and brown in a hot oven.

Mrs. W. A. Mather.

EGG CUTLET.

Boil and thicken 2 cups of milk with flour quite thick. Boil 6 eggs hard, chop fine; drop eggs into the thickened milk, season with salt, pepper and a little onion chopped very fine, a few parsley leaves broken fine adds to flavor. Then fry in a hot pan a large tbsp. to a cutlet.

Mrs. Albert Schaller.

PINK PICKLED EGGS.

Shell hard boiled eggs, then drop into the vinegar in which beets have been pickled. Remove when colored a delicate pink. These are pretty for a picnic lunch.

Mrs. J. F. Willis.

EGG SAUCE.

One cup cream sauce or drawn butter, 3 hard boiled eggs, chop whites fine and add to sauce, grate yolks over sauce, or the yolks may be chopped by themselves, or rubbed through a sieve.

STUFFED EGGS.

Devil the eggs in usual way, add minced ham, tongue, chicken or other cold meat; mustard may be omitted if desired and lemon juice used instead of vinegar, minced sardines or grated cheese may be used the same as meat, parsley chopped fine; cress or any savory herb for seasoning.

Mrs. J. F. Willis.

EGG VERMICELLI.

3 eggs, 4 slices of toast, 1 cup milk, 1 tbsp. butter, 1 tbsp. flour; salt and pepper. Boil eggs hard and chop the whites. Make a thin white sauce of the milk and flour, butter and seasoning. Stir the chopped whites into the sauce and pour over toast. Put yolks through a sifter over the whole.

Mrs. E. P. Mather.

CHEESE OMELET.

Melt 2 tbsp. of butter in a frying pan and add the regular omelet mixture, to which a cupful of grated cheese has been added. Fold and serve.

Mrs. Frank T. Corrison.

OMELET.

2 eggs, $\frac{1}{8}$ tsp. salt, pepper, 2 tbsp. milk, 1 tsp. butter. Beat the yolks of the eggs until light and creamy, add seasoning and milk, beat the whites until stiff but not dry, cut them into the yolks, heat an omelet pan and rub it all over with the butter, brown, turn in the omelet, spread it evenly on the pan. When the omelet is set put it into a hot oven for a few minutes to dry slightly on top, fold and serve immediately.

Mrs. Charles H. Burwell.

*"Work thou for pleasure, paint or sing or carve,
The things thou lovest, though the body starve,
Who works for glory misses oft the goal;
Who works for money coins his very Soul,
Work for the works sake, thou, and it may be,
That these things shaa be added unto thee."*

Poultry & Meats

*"Some hae meat and canna eat,
Some hae no teeth to chank it;
But we hae meat and we can eat,
An' so the Lord be thank it."*

ROAST TURKEY.

One cannot be too careful in selecting, preparing and baking a turkey. For a large turkey, the male bird about a year old is best. For a turkey of about 8 pounds select the female. In dressing a turkey remove the pin feathers under the skin with a sharp knife, being careful not to break the skin. Singe carefully. Remove the giblets, superfluous fat and other parts inside the bird. Wash inside and out. Wipe dry with a soft cloth. Clean the giblets. The fowl is now ready for the stuffing.

STUFFING.

Put the giblets in a skillet with water to cover. When tender remove from the liquor, cool and chop fine. For a large turkey, add to the liquor $\frac{1}{2}$ cup of butter, 1 medium sized onion chopped fine, salt and pepper to taste and the giblets. Heat the mixture. Chop dry bread not too fine. Mix the seasoned liquor thoroughly with the bread and a little sage. If not moist enough add a little hot water. The secret of good stuffing is not to make it too moist. When the turkey is carved, the stuffing should roll out lightly. A pt. of oysters may be added to the stuffing. The above receipt may be used for other fowl. For chicken leave out the onion and add more sage. For duck and goose add more onion and leave out the sage.

ROASTING.

Fill the turkey with stuffing. Do not pack it, although the neck may be stuffed to the very tip. Tie a string around the skin near the tip and turn back. Sew the turkey up. Cover each leg with three thin slices of bacon. Fasten on with small skewers or tooth picks. Wrap each leg with a soft cloth and sew on. Press the legs to the back and tie with a string around the bird. This will make the legs as juicy and tender as any part of the fowl. Tie the wings closely to the breast. Put the turkey in a roasting pan. Slide into a hot oven. Leave the cover off until the fowl is thoroughly heated and colored a delicate brown. Then baste with hot salted water which contains a little melted butter. Cool the oven to a moderate temperature. Roast the bird from three to five hours with the cover on the pan, basting frequently and just using enough water to make a steam.

Mrs. Charles H. Burwell.

CHICKEN SOUFFLE.

1 cup chicken chopped fine, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. pepper, 1 tsp. chopped parsley or celery, 1 tsp. lemon juice, 1 cup cream sauce. Add beaten yolks of 2 eggs then the beaten whites. Put in a bake dish and cover with bread crumbs mixed with melted butter, bake 20 min.

BAKED CHICKEN.

Cut up in pieces size to serve, wash and wipe dry. Have spider hot, put in a little fat, brown slightly each piece, roll in flour and place in baking pan, season, put $\frac{1}{2}$ cup water in spider, add butter size of egg. Pour this gravy over the chicken, place in hot oven and bake one hour and half, occasionally basting. Veal chops or pork tenderloins are very nice baked in the same way.

Mrs. J. C. Sterling.

POLANDERS.

Have steak cut thin and cut in pieces about 3 inches square, cut salt pork in 4 strips, put about 3 strips of pork on beef roll and tie with a cord; roll in flour, brown in butter, add 1 onion cut fine, then cover with boiling water and let simmer an hour. Take out and cut cord then put back in gravy and let cook again. Sprinkle 1 tbsp. of parsley cut fine.

Mrs. Burwell.

QUICK DUMPLINGS.

1 egg, 1 cup milk, 1 heaping tsp. baking powder, $\frac{1}{2}$ tsp. salt, $1\frac{1}{2}$ cups of flour or enough to make a stiff batter. Sift the flour, baking powder and salt together. Break the egg into a dish, beat slightly, add the milk, beat again, add the flour, baking powder and salt mixed, beat up quickly, drop with a tbsp. on the stew, cover and wrap a towel around the kettle to prevent escape of steam. Boil for 15 minutes. Serve immediately.

Mrs. Charles H. Burwell.

FRIED SPRING CHICKEN, COUNTRY STYLE.

Clean and split 1 spring chicken in half. Lay the halves on a meat board and flatten with a pounder. Roll in flour seasoned with pepper and salt. Put into a long dripping pan, $\frac{1}{2}$ cup butter and melt on top of stove. When hot, lay in the prepared chicken, and put in a very hot oven. When the chicken begins to brown baste with the butter. When browned cover with a tin, cool the oven a little.

If the chicken is young and tender and the oven the right temperature, $\frac{3}{4}$ of an hour is sufficient to cook the chicken. Make a gravy from the brown butter with hot water and thickening added. Serve with the chicken fried corn mush or browned sweet potatoes.

Mrs. Charles H. Burwell.

RABBIT RAGOUT.

Parboil 2 rabbits, 1 can tomatoes, little water, 3 large or 6 small onions, $\frac{1}{2}$ lb. salt pork, 2 cups vinegar, 1 bay leaf, a few cloves and alspice whole, tied in bag, stem slowly till done. Mrs. Souki.

CHICKEN WITH TOMATOES.

Cook 4 tbsp. of butter with $\frac{1}{2}$ a small onion (finely chopped) 5 minutes, add 5 tbsp. of flour and stir until slightly browned. Pour on gradually $\frac{3}{4}$ cup each of chicken stock and tomatoes stewed and strained. Add 1 tbsp. lemon juice, $\frac{1}{2}$ tsp. of salt and $\frac{1}{8}$ tsp. of paprika. Reheat in the sauce $1\frac{1}{2}$ cup cold cooked fowl cut in cubes. Miss Belle Jeffery.

DELICIOUS CHICKEN PIE.

Take a pair of chickens not too young that have been carefully dressed, remove all the fat and skin and tendons from the drumsticks. Place in a sauce pan, cover with boiling water, allow them to simmer gently for about two hours, keeping them tightly covered during the entire time. Remove the chickens from the fire, cut into pieces and place in a deep earthenware pie dish. After the chicken is removed, add to the liquor in the sauce pan a pt. of milk, thicken with 2 tbsp. of flour creamed with 1 of butter, season with a very little cayenne pepper, some onion juice and salt. When thoroughly cooked and just before removing from the fire add the well beaten yolks of 2 eggs. Pour over the chicken. When both sauce and chicken are quite cold place over all a rich cover of good paste, making an incision in the center for the steam to escape. Brush over with the white of an egg, bake in a moderately hot oven. When the paste is cooked the pie will be done.

Mrs. E. T. White.

CREAM SAUCE.

Rub tbsp. butter with tbsp. flour, 1 pt. milk and cook with a little salt and pepper. Mrs. M. G. Rodearmel.

CHICKEN STEW.

Cut up 1 chicken, cover with hot water and stew until quite tender, when tender after cooking an hour, add salt; peel and slice or cube potatoes, add to stew. When the potatoes are partly cooked thicken with flour mixed in cold water until the mixture is consistency of a thin gravy. Season with a lump of butter, pepper and more salt if necessary. Then add the dumplings. Cooked peas may be added with the seasoning.

Mrs. Chas. H. Burwell.

CHOP SUEY.

2 chickens, 12 onions sliced thin, 2 bunches celery, 2 cans mushrooms, 4 lbs. rice. Steam rice until tender, cut chicken in small pieces. Use natural fat for frying chicken, put onions in with chicken when real done, put celery in after that and mushrooms, pour juice in after all done, last thing. $\frac{1}{2}$ cup flour, $\frac{1}{2}$ cup Chinese liquor, 2 tsp. sugar. Put mushroom juice into mixture.

E. J. Baske.

HUNGARIAN GOULASH.

1 lb. round steak, cut into 1 inch squares, 1 lb. veal steak, cut into 1 inch squares, 1 lb. pork steak, cut into 1 inch squares, 1 green pepper, chopped, 2 medium sized onions. Brown onion and pepper in 3 tbsp. hot butter. Add meat, stirring it in order to sear all sides, then add 1 qt. boiling water. 3 tbsp. stewed tomato, salt and paprika to taste. Cook slowly 2 hours, then thicken the liquid slightly and pour over hot baking powder biscuit on platter.

Mrs. Ernest Z. Wanous.

MUSHROOM SAUCE.

Drippings from fillet, 2 tbsp. butter, 4 tbsp. flour, 1 pt. stock, 1 pt. canned mushrooms, 1 tsp. Worcestershire sauce, salt and pepper. Heat the butter and drippings until brown. Add flour and stir until smooth, then the stock gradually, stirring constantly, strain, add the mushrooms, cook 5 minutes, then add Worcestershire sauce, salt and pepper. The same quantity of cooked mushrooms may be used.

SWEETBREADS IN CASES.

Cooked sweetbreads, 1 pt., 1 pt. cream, 1tbsp. butter, 1 tbsp. flour, 1 tsp. salt, 1 saltsp. pepper, $\frac{1}{2}$ can mushrooms, 1 cup bread crumbs, 2 tbsp. butter. After sweetbreads have been washed and soaked in cold water, put them in boiling water with tsp. salt and tbsp. vinegar, and boil 20 minutes, then plunge into cold water. Scald cream in the double boiler, put butter and flour into a frying pan, cook until smooth and frothy, add cream, a little at a time. Turn back into double boiler to keep warm, and add seasoning. Drain mushrooms from liquor and cut into small pieces. Add to crumbs melted butter, salt and pepper. Cut sweet breads into small cakes, put into sauce and add mushrooms. Cook until heated through. Fill cases with mixture, cover with buttered crumbs, place on tin sheet and brown the crumbs.

Mrs. H. W. Gibson.

CREAMED SWEETBREADS.

$\frac{1}{2}$ lb. sweetbreads put in cold water with juice of 1 lemon. Let stand $\frac{1}{2}$ hour. Put in cold water and let boil about 20 minutes. Take off and put in ice water with a little salt and let stand until good and cold. Then cover with hot cream sauce. This will serve 6 persons.

Mrs. Moorhead.

SWEETBREAD CROQUETTES.

Take a pair of sweetbreads, lay in cold water for an hour to draw out blood. Then boil in slightly salted water 20 minutes, put into cold water, skin and remove all the membranes. Cut into small pieces. Make a rich cream sauce, 2 tbsp. of butter to 1 of flour, rub smooth and add to 1 cup milk and cream. Cook rather thick, season with salt and pepper and add a beaten egg. It should be a thick mass. Add the sweetbreads and a little chopped parsley. Let stand over night. In the morning form into croquettes, roll in beaten eggs then in cracker crumbs. Do this twice Fry in deep hot lard. Drain on paper and serve hot. May be served in patty shells or ramikins, in which case sauter a few bread-crumbs in butter and sprinkle over the top and bake until brown.

Mrs. P. M. Aurness.

SWEETBREAD PATTIES.

1 pr. sweetbreads, 2 tbsp. butter, 2 tbsp. flour, white pepper, few grains cayenne, 1 cup cream or milk, $\frac{1}{4}$ tsp. salt, 5 large mushrooms, or half as many canned mushrooms as there are sweetbreads. Sweetbreads spoil very quickly. Remove from paper at once, soak in cold water 10 minutes, and parboil 15 minutes. Add salt 5 minutes before they are done. Put them in cold water for 15 minutes, then remove the tough portions. Separate the sweetbreads in small pieces and chop the mushrooms fine. Make a white sauce of the butter, flour, seasonings and cream, add the sweetbreads and the mushrooms and when hot serve in patty dishes or timbales. If desired, the mushrooms may be omitted and twice as many sweetbreads used.

HAM PATTIES.

2 cups chopped ham, 3 cups bread crumbs wet with sweet milk. Put in gem tins and break an egg over each and bake until brown.

Mrs. N. S. Davis.

JUMBOLIO (Spanish)

Put 1 tbsp. butter in frying pan; cut up one small onion fine, add 1 cup minced ham and fry, 1 cup uncooked rice, 2 cups beef stock or extract of beef, added to onion and ham. Season with 3 bay leaves, a little cayenne pepper; a little salt, $\frac{1}{2}$ tsp. curry powder, $\frac{1}{4}$ tsp. thyme. Mix well and bake slowly two hours or more. Stir occasionally and add more water or tomato and stock if needed.

Mrs. Freemire.

CAROLINE MONTAGUE'S HAM.

Get a hickory cured ham. Soak it overnight, change the water in the morning and soak until noon. Boil, allowing 20 minutes to a pound. Change the water once, in second water put enough to half cover the ham, and add 1 cup of cider or sherry. Take out, make incisions, put in 12 bruised cloves. Make a paste of brown sugar moistened with cider and well peppered. Spread on ham. put in the oven. Bake 15 minutes, basting with weak sherry or sweet cider. Take out, cover or sprinkle lightly with bread crumbs and bake 10 minutes. Serve as a roast.

Mrs. William De la Barre.

A DELICIOUS METHOD OF COOKING HAM.

Procure a slice of ham from 4 to 5 inches thick—boil 15 minutes, pour off the water, put fresh water, again boil 15 minutes, pour off water, stir into the yolk of 1 egg all the pulverized sugar that will mix smooth, remove the rind from ham and smooth this paste of egg and sugar over the top. fill the ham with cloves stuck in. Bake one hour. Just try this—good cold or hot. You can use slice of ham three inches thick if you wish.

Mrs. M. B. Lewis.

BAKED HAM.

Slice of ham $1\frac{1}{2}$ or 2 inches thick, yolk of 1 egg, 1 tsp. mustard, whole cloves, brown sugar, $\frac{1}{4}$ cup vinegar, $\frac{1}{2}$ cup water. Parboil the ham three times, then while it is still hot stick whole cloves about an inch apart in both sides of ham. To the beaten yolk of the egg add 1 tsp. mustard and enough brown sugar to make a thick paste. Spread this mixture on both sides of ham and let stand several hours. About half an hour before the ham is to be served place it in an earthen baking dish with $\frac{1}{2}$ cup water and $\frac{1}{4}$ cup vinegar. Turn ham several times and baste frequently. If necessary add more water when it is baking. Serve the gravy with the ham.

Mrs. P. R. Robb.

A PALATABLE POLISH STEW.

1 lb. of top of the round steak, 1 cup of bread crumbs, 2 tbsp. of chopped suet, 1 onion, 1 heaping tsp. of chopped parsley, 1 egg or a little milk, 1 tbsp. of flour, 2 cups of water or stock. Have the steak in one thin slice as broad as possible. Mix in a small basin the bread crumbs, suet, parsley, half the onion parboiled and chopped, pepper and salt to season it. Then the beaten egg or milk to barely moisten the whole. Gather this all up in a lump like a large egg. Roll it up in side of the meat and tie it with string. Put into a saucepan one tbsp. of drippings, chop half an onion and fry it a little, then add the meat and fry brown. Mix the flour, water, a little pepper and salt together, pour it in, and let the whole stew for about $\frac{3}{4}$ of an hour. Take up the meat, remove the string, and pour the gravy over it. Par-boiling the onion renders it not quite so strong.

BROILED OR SMOTHERED CHICKEN.

Cut chicken into pieces, lay in dripping pan and sprinkle with salt, pepper well, dredge with flour, put small bits of butter over all, using about the size of an egg for each chicken, cover and bake forty minutes, remove cover and bake brown. Mrs. William Gawne.

SPANISH CLUB DISH.

1 small onion, 1 cup minced ham, 2 cups strained tomatoes, 2 cups beef stock, 1 cup rice, $\frac{1}{2}$ tsp. curry powder, $\frac{1}{4}$ tsp. thyme, 3 bay leaves, salt, red pepper to taste. Fry chopped onion and ham together. Then add the other ingredients and bake 2 hours.

Mrs. William Burnham.

SPANISH RAREBIT.

Fry 1 tsp. onion in 1 tbsp. butter, add 2 cups strained tomatoes, $\frac{3}{4}$ cup grated cheese. When heated add 4 eggs beaten. Serve on toast or crackers.

Gladys A. Campbell.

POT ROAST. (SAURBRATEN.)

Six lbs. of beef from shoulder. Put into a jar and add 3 bay leaves, 1 large onion sliced, $\frac{1}{2}$ dozen cloves, $\frac{1}{2}$ dozen alspice, pepper and salt. Cover with vinegar, Let stand five or six days. When ready to use put 3 tbsp. lard or drippings into an iron kettle. When lard is hot put in the meat and sear on both sides until well browned. Cover with beef broth or water. Add a little of the vinegar, onions and spices. Let it simmer about 2 hours or until the meat is tender. When done take out the meat, add 2 tbsp. browned flour mixed smooth with water to the gravy. Let boil a few moments and serve.

Mrs. J. B. Lambert.

VEAL BIRDS.

1 slice of veal 1 inch thick, cut into small squares, pounded flat, spread with equal amount of bacon and onion, run through meat grinder, roll up and tie, roll in flour, pepper and salt mixture, place in very hot spider containing 1 tbsp. of butter and 2 slices of bacon, brown on all sides quickly, cover with boiling water and let simmer 2 hours; thicken gravy, add $\frac{1}{2}$ cup cream to gravy. Mrs. Pierce.

AN ITALIAN STEW.

1 lb. of pork chopped, salted and fried brown in kettle, add 1 can of tomatoes, $\frac{1}{2}$ can of water, 1 package of spaghetti (broken once). Cover tightly and let simmer 1 hour. Then add 1 tbsp. of grated cheese and pinch of cayenne pepper. Very good.

Mrs. W. G. Benjamin.

FLANK STEAK WITH TOMATO SAUCE.

Season a flank steak and brown in drippings in a spider, heat a can of tomato, well seasoned with pepper, salt, and a bay leaf, strain and thicken with 1 tbsp. of butter and 1 tbsp. of flour. Turn this over the steak, cover and let simmer until tender. Mrs. Geo. S. Davis.

CASSEROLE OF RICE AND MEAT.

Line a mould, slightly buttered, with steamed rice, fill center with 2 cups of finely chopped cooked mutton, season with salt, pepper, celery salt and onion juice, then add $\frac{1}{4}$ cup cracker crumbs, one egg slightly beaten and enough hot stock or water to moisten. Cover meat with rice, cover rice with buttered paper while steaming. Steam 45 minutes. Serve on a platter with tomato sauce. Veal or chicken may be used instead of mutton.

Mrs. T. R. Cole.

JAMBOLEAR.

Chop 2 slices uncooked bacon and fry out; chop small onion very fine, and fry in bacon fat, until a light brown, $\frac{1}{2}$ can tomatoes, a pinch of salt, small piece of bay leaf. Let cook down until almost dry. Mix with boiled rice and plenty of red pepper. Mrs. Douglas Webster.

MEAT PIE (PASTETE).

4 lbs. lean loin of pork, 2 good sized onion sliced, 3 bay leaves, salt and pepper. Cut the meat into pieces 3 inches square and 1 inch thick. Put into a jar with onions, bay leaves, salt and pepper. Cover with vinegar and let stand four days.

PASTRY FOR SAME.

2 qts. of flour, pinch of salt, 1 lb. butter or half butter and half lard. Mix $\frac{1}{2}$ butter with flour. Use enough water to make dough not too soft. Then roll out and spread with a part of the remaining butter. Fold and roll again. Proceed in this manner till all the butter is used. Beating with rolling pin after each folding improves the dough. Roll out $\frac{1}{2}$ inch thick for lower crust. Line a dripping pan. Put in a layer of meat. Cover with chopped onion and parsley, then cover with a layer of dough not as thick as the lower crust. Put on another layer of meat and so on, then add the top crust, about same as the middle crust. Lap the upper crust over the under crust. Glaze the top with beaten egg. Bake two hours in a slow oven. Mrs. J. B. Lambert.

MEAT LOAF.

2 lbs. beef, $\frac{1}{2}$ lb. pork; small onion, 3 slices of bread soaked in milk, salt and pepper, 2 eggs. Make in loaf in bread pan, and set in a dish of hot water and bake one hour.

Mrs. Moreau.

YORKSHIRE PUDDING WITH ROAST BEEF.

2 eggs, 1 cup milk, 1 cup flour, a little salt. Mix and sift salt and flour, add the milk gradually to make a smooth batter. Beat egg light and add to batter, beat well, bake in gem pans for 35 minutes. Baste with drippings from beef after they are well risen. If preferred, batter may be poured in roasting pan and baked with roast on rack above it, in this way will baste itself. Serve cut in squares with the meat.

BRAISED APPLES FOR LUNCHEON.

Individual tenderloin cut in small pieces, cut pocket in each, stuff with dressing and roast $\frac{1}{2}$ hour. Take red apples, core and quarter without peeling, roll apples in plenty of granulated sugar that has a little cinnamon in. Lay on top of tenderloin with skin side up and bake until done. Serve quarter on each piece of tenderloin.

Mrs. Douglas Webster.

PRESSED MEAT.

Wash carefully eight (8) lbs. of beef plate. Put in a kettle. Cover with boiling water to retain the juices. Boil for a minute and skim. Add a few whole cloves. Set back on stove, slowly simmer until thoroughly cooked. That is, so tender until the meat drops to pieces. Remove from the stove. Let stand until cool enough to be handled. Take the meat from the liquor and take out the bone, gristle and tough white part. Separate, with the fingers, the meat into small pieces. Season with salt and pepper to taste. Press into a mold. Let stand over night in a cold place. The lean, fat and liquor should be in such proportion that the meat will slice without crumbling. A shoulder of veal may be used, or veal and beef together is delicious. Never boil. "Meat boiled is meat spoiled." Mrs. Charles H. Burwell.

BEEF POT ROAST.

Get a 5 lb. piece of beef from the shoulder, cut up some pieces of suet with 1 small onion and brown in an iron kettle or fry in spider. When well browned on all sides add boiling water, which hardly covers the meat. Add 2 bay leaves. Cover closely and let simmer slowly until tender or at least 5 hours. Salt, roast half hour before time for serving. When roast is cooked take out of kettle and add enough water to the kettle to make sufficient amount of gravy, thicken with 3 tbsp. of flour mixed smoothly in water. Boil gravy for about 5 minutes, then strain. It is very appetizing to boil with the meat some carrots sliced lengthwise and serve on platter with meat.

Mrs. Paul A. Schmitt.

VEAL CROQUETTES.

Cook a knuckle of veal until tender with bay leaves, onion, celery salt, cloves, salt, pepper and parsley. Let stand until cool, then take the meat and chop very fine. Take about two good sized onions and chop fine. Then fry until done in plenty of butter. Add either 1 cup of rice or mashed potatoes, with meat and onions, mixing thoroughly. If too dry add some of liquor. This is best made one day and served next. Mold into croquettes, dip in egg and roll in cracker crumbs. Fry in deep fat or with part butter and lard. Serve with peas or tomato sauce.

Mrs. Hugh Wakefield.

BOBOTEE (COLD MEAT LOAF).

Put 2 tbsp. of butter in frying pan, slice into this $\frac{1}{2}$ small onion, cook until soft, add 2 oz. bread crumbs, 1 cup milk, take from fire and let stand 10 minutes. Add 8 almonds, 1 pt. of cold chopped meat, $\frac{1}{2}$ tsp. curry powder, 3 eggs; mix all and put in loaf. Bake 20 minutes.

Mrs. Martin.

PORK PIE.

2 lbs. of lean porksteak, cut in dice size of domino sugar, $\frac{1}{2}$ lb. of salt pork chopped fine, a small onion chopped not too fine, 3 potatoes cut in dice size of meat. Mix well together and pour over this 1 cup hot water, 2 tbsp. of butter, pepper and salt to taste. Stew until meat is tender. Line deep pan with rich biscuit dough, pour in stew, put strips of dough on the top. Bake until crust is done. Mrs. Charles H. Johnson.

HASH.

About 20c of round steak or cold roast beef, 1 pt. tomatoes, 2 green peppers, 1 tsp. Worcestershire sauce, 1 tbsp. catsup, 2 big onions, about 5 Zwieback or toast, $\frac{1}{4}$ cup butter, salt. Meat, toast, onions and peppers should be ground or chopped. A little stock or gravy added to this will improve it. Sprinkle a little toast over top with bits of butter and bake 25 or 30 minutes. Mrs. Kissing.

BEEF LOAF.

1 lb. chopped beef, 2 eggs, 1 cup bread crumbs, $\frac{1}{2}$ cup milk, 2 tsp. salt, 1 tsp. pepper. Make into loaf. Put 2 tbsp. butter into frying pan and brown loaf in it. Slice 1 onion and 6 bay leaves, put in pan with meat and cover with water and boil 1 hour. Serve either with gravy or tomato sauce. Mrs. Fred Darling.

PORK TENDERLOIN WITH BACON.

$\frac{1}{2}$ lb. of bacon, sliced thin, 2 lbs. pork tenderloin, cut round. Fry bacon and take out. Dip tenderloin in flour and fry. Before removing tenderloin, pour one cup of cream and then let cook a few minutes. Remove and garnish with bacon. Mrs. George H. Rentz.

VEAL WITH BACON.

½ lb. of bacon and 2 lbs of veal steak. Fry bacon and take out. Dip veal in egg and cracker crumbs, and brown, then pour boiling water over, enough to cover meat, placing cover over spider, and let slowly simmer until meat is tender and water has boiled down to form a gravy. This will take about one hour. Then remove, put meat on a platter and pour gravy over and garnish with bacon.

Mrs. George H. Rentz.

FRIZZLED BEEF.

1 tbsp. butter, 1 tbsp. flour, 1 cup milk, 1 egg, 1 salt-spoon pepper, ½ lb. smoked beef. Have beef sliced very thin. Pour boiling water on it. Let stand ten minutes in order that it may taste less of salt. Melt butter, add the flour, then hot milk gradually, then the seasoning. Beat egg and add sauce to it gradually. Drain water from meat and heat it in tbsp. butter until the edges curl up. Drain butter from it and pour sauce over meat. Serve at once or it is likely to curdle. Instead of the sauce 1 cup cream may be added to the beef after it is cooked.

Mrs. W. J. Moorhead.

FILLET OF BEEF.

1 fillet of beef, 1 small onion, 1 small carrot, 1 stalk celery, 4 cloves, 2 bay leaves. Have butcher lard the fillet with salt pork. Remove any tough membrane and excess of fat. Slice the onion, carrot and celery, and place them with the cloves and bay leaves in the bottom of the pan. Place fillet on vegetables, or on a meat rack, season with salt and pepper and bits of butter. Dissolve 1 tsp. salt in ½ cup boiling water, and pour into pan. Bake in a hot oven 30 or 40 minutes. Baste frequently. A mushroom sauce may be served with a fillet, or a brown gravy may be substituted.

MEAT LOAF AND TOMATO SAUCE.

2 lbs. beef chopped, 1 lb. fresh pork, 1 lb. veal, butter size of an egg, salt, $1\frac{1}{2}$ tbsp. (level), 1 tbsp. (small), pepper, 2 eggs beaten lightly, $\frac{3}{4}$ cup bread crumbs, $\frac{1}{2}$ cup water and 2 tbsp. of milk, bake 2 hours.

COUNTRY PORK SAUSAGE.

6 lbs. lean pork, 3 lbs. fat pork, 3 tbsp. salt, 2 tbsp. black pepper, $\frac{1}{4}$ tsp. red pepper, 4 tbsp. sifted sage. Put the pork through the meat grinder, add seasoning and mix thoroughly, grind again, so the meat may be nice and fine. Savory, mace, cloves and nutmeg may be added if desired. Mrs. Charles H. Burwell.

TOMATO SAUCE.

1 can tomatoes boiled, thoroughly seasoned with a few celery tops, parsley, 1 onion, dash of paprika, pepper and bay leaf. Strain and thicken with corn starch.

VEAL CUTLETS.

Wipe and remove bone, skin and tough membranes. Cover the bone and tough pieces of meat with cold water, and cook at a low temperature. This stock may be used in the sauce. Season the veal with salt and pepper. Roll in fine bread crumbs, dip in beaten egg; then in crumbs again. Use wooden skewers to hold cutlets together. Melt 2 tbsp. of drippings, or butter, and brown the cutlets in the hot fat. When browned, put the cutlets into a stew-pan.

SAUCE FOR CUTLETS.

2 tbsp. drippings, $\frac{1}{4}$ cup flour, 1 pt. stock, or water; 1 tsp. or more of Worcestershire sauce; 2 tbsp. chopped parsley. Prepare as a white sauce, after letting the drippings brown, and pour over the cutlets and cook at a low temperature for 1 hour, or until tender. Garnish with parsley.

SAUSAGE.

6 lbs. pork fat and lean, grated peel of $\frac{1}{2}$ lemon, juice of 1 lemon, 1 grated nutmeg, 1 tsp. black pepper, 1 tsp. cayenne papper, 5 tsp. salt, 3 tsp. sweet marjoram and thyme mixed, 2 tsp. sage. Make into balls. Be sure and mix thoroughly and then it is ready for use. Will keep a long time in the winter, if kept cool.

Mrs. M. G. Rodearmel.

LUNCHEON MENU.

Grape fruit; froglegs; green peas; macaroni croquette; beet and green bean salad; burnt almond charlotte with macaroons; coffee; creme de menthe.

LUNCHEON.

Cream of Tomato Soup		
Soup Sticks		
Salmon Souffle		
Parker House Rolls		
Veal Cutlets		
Potato Puff	Spinach	Peas
Stuffed Tomato Salad		
Crackers	Cheese	
Steamed Fruit Pudding		
Hard Sauce.		
Coffee		

Vegetables

"Man doth not live by bread alone."—Deuteronomy

BAKED BEANS.

Soak a qt. of small white beans over night in cold water. Pour off all the water, cover with fresh and pour off again. Put over the fire with enough fresh water to cover the beans and $\frac{1}{2}$ saltspoon of soda. When the water begins to boil pour it off at once and put the beans in a colander. Allow fresh cold water to run through them, rinsing them thoroughly. This gives them the firmness which keeps them from getting "mushy." Lay a very thin slice of salt pork in the bottom of the bean pot. Put a whole small onion on pork and pour in the beans. Take $\frac{1}{2}$ lb. of salt pork, score the rind every $\frac{1}{2}$ inch and press into the beans, allowing just the rind to show. Add a tsp. of salt unless the pork is very salty. If it is only add $\frac{1}{2}$ tsp. Add a saltspoon of ground mustard and 2 tbsp. of molasses, more if beans are liked quite sweet. Cover with cold water, set in slow oven and bake from 8 to 10 hours, having a slow, steady heat. As the water boils off add more, but be sure it is boiling and do not add water within an hour of serving. They will be a beautiful brown, moist, tender and whole, with an indescribably delightful flavor. By no means omit the onion.

Mrs. Charles Hedwall.

CHOPPED BEETS.

Beets boiled and chopped. Add pepper and salt. Put in a large piece of butter, heat in spider and serve.

BAKED BEETS.

Wash and clean beets, bake $\frac{3}{4}$ of an hour, turning them often with knife instead of fork so as to not let juice out. When done remove skins and serve with butter, salt and pepper on the slices. Mrs. J. F. Willis.

BEAN RAREBIT.

Melt 2 tbsp. butter; add $\frac{1}{2}$ tsp. of salt; $\frac{1}{4}$ tsp. paprika, 1 cup cold baked beans pressed through a strainer. When mixture is thoroughly heated, add gradually $\frac{1}{2}$ cup milk and when blended with the other ingredients 2-3 cup soft cheese finely cut and $\frac{3}{4}$ tsp. Worcestershire sauce. Stir constantly until cheese is melted. Serve on zephyrettes. Miss Belle Jeffery.

CARROTS.

Take carrots, scrape, cut into small pieces and boil tender, drain; brown some bread crumbs in a frying pan with butter, throw the carrots into it and toss well up. Serve.

FRIED CUCUMBERS.

Pare cucumbers and cut into thick slices, dip into beaten egg which has been seasoned with salt and pepper, then roll in fine cracker crumbs and fry in frying pan a light brown. Mrs. J. F. Willis.

DUCHESS POTATOES.

2 cups hot minced potatoes, 2 tbsp. butter, $\frac{1}{2}$ tsp. salt, yolks of 3 eggs, add the butter and salt to the hot potatoes, let cool then add the yolks of eggs slightly beaten. Shape in form of baskets, pyramids, roses, etc., using a pastry bag and tube. Brush over with beaten white of egg diluted with 1 tbsp. water, and brown in a hot oven.

ITALIAN CAULIFLOWER.

Take a large cauliflower, wash and put on in salted boiling water to cook, cook till tender. Carefully remove with a skimmer so as not to break it. Put on a platter, flower side up, have ready a white sauce, and with a spoon dip the sauce over it. Then grate a generous amount of cheese over it, dot with bits of butter and sprinkle with bread crumbs. Bake 20 minutes in a hot oven. Send to table on same dish, garnished with water cress or parsley.

Mrs. W. A. Mather.

STUFFED CABBAGE.

Select a hard cabbage, cut out the root end in shape of a lid. Scoop out the cabbage, making a space for the meat but leaving thick enough walls. Then wash the cabbage thoroughly. Mince fine or put through a grinder twice, $\frac{1}{2}$ lb. lean pork and $\frac{1}{2}$ lb. lean beef (for small sized cabbage), season with 1 small onion, pepper and salt, 2 eggs, 1 tbsp. of flour and a little sweet milk to shape into a loaf, not too soft, stir all well together, fill the cavity of the cabbage, packing tightly and smooth, put on the lid and tie up tight in a linen cloth. Boil slowly in a large kettle covered with water for 4 to 5 hours, according to size of cabbage and filling. Serve hot immediately, slicing as wanted with hot butter for sauce.

Mrs. J. A. Gregg, Burlington, Iowa.

POTATO PUFF.

1 pt. mashed potatoes, 1 tsp. salt, $\frac{1}{4}$ tsp. pepper, $\frac{1}{8}$ tsp. celery salt, 2 tbsp. butter, 2 tbsp. parsley, 2 eggs, $\frac{7}{8}$ cup milk. Add all ingredients except the eggs to the hot potatoes. Beat the eggs separately, then add the yolks to the potatoes and fold in the whites. Put in a buttered baking dish and bake in a moderately hot oven until puffed and brown. Serve immediately.

ESCALLOPED CORN.

Cut corn from a dozen ears, be sure and not cut down into the cob, take the back of knife and push out the juice and small kernels. Put into an earthen dish, add a dash of cayenne, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ cup of butter cut in small pieces, 1 small cup of cream, 1 tsp. sugar. Stir all together, sprinkle fine bread crumbs on top and bake in a hot oven 15 minutes. Mrs. W. A. Mather.

DUMPLINGS (KNØPFLE).

1 qt. flour, a little salt, 2 eggs beaten into the flour with enough water to make a stiff batter. Have ready a kettle of boiling salted water. Put the batter on a plate and as it runs over the edge cut it off into small pieces with a knife, dropping into the boiling water. Dipping the knife into the hot water will prevent the dough from sticking to it. When the dumplings rise to the top of the water they are done. Skim out into serving dish. A little baking powder may be added if desired. Then put two tbsp. butter into a frying pan. When hot add 2 scant tbsp. bread crumbs. Fry brown. Pour over dumplings and serve. May take the place of a vegetable.

Mrs. T. F. Quinby.

DUMPLINGS (KNOPFLE).

1 qt. flour; a little salt, and milk to make a stiff batter. Beat in gradually 3 eggs, 1 at a time. Cook the same as above. If any are left over they may be fried in butter like potatoes.

Mrs. C. J. Hedwall.

BROILED TOMATOES.

Choose tomatoes which are not dead ripe. Cut, unpeeled, in thick slices, dust with pepper, salt and powdered sugar. Roll in hot melted butter, then in finely sifted bread crumbs, and brown in a wire broiler over coals, or on a gas broiler.

FRIED MUSHROOMS.

Place the gill side downward in hot butter, in granite pan. Fry covered for five minutes, turning once. Serve gills upward, adding salt, pepper, and a little lemon juice if liked.

MUSHROOMS IN SHELLS.

Cut fresh dressed mushrooms in small pieces, dry in a napkin and toss them in hot butter in a sauce pan until brown, but not done. Shake in a tsp. of flour, stir, add a tsp. of rich veal or chicken stock, and let simmer for five minutes. Beat 2 eggs with the juice of half a lemon and add slowly, stirring until as thick as cream. Fill table shells with the mixture, sprinkle with cracker crumbs and brown in a hot oven.

SCALLOPED MUSHROOMS.

Place alternate layers of cracker crumbs and mushrooms in a thickly covered baking dish and season each layer highly with pepper, salt, and a little lemon juice. Have the last layer of crumbs. Dot with bits of butter. Pour a teacupful of cream or delicate stock over. Bake 20 minutes and serve very hot.

STEWED MUSHROOMS.

Wash, peel and drain rather thin. To every qt. add a teacupful of cold water, salt and pepper to taste. Simmer for five minutes and add a tbsp. of butter rubbed into a tbsp. of flour. Remove as soon as it bubbles. Add a tsp. of lemon juice if desired.

MUSHROOM PATTIES.

Prepare the same mixture as above. Have hot shells of puff paste that have been baked in patty pans. Drop a spoonful in each and serve hot.

STUFFED MUSHROOMS.

To 1 cupful of chopped mushrooms add 1 tsp. of grated onion and put on the stove to heat in a trifle of cream and butter. Fill large mushrooms with the mixture, which has been highly seasoned. Lay them thickly on a buttered dish, sprinkle each with fine salted bread crumbs, bake for 10 minutes in a hot oven and serve.

Mrs. J. F. Willis.

MUSHROOMS CREAMED.

Cook precisely as directed for stewed mushrooms, omitting the lemon juice and adding three tbsp. of rich, sweet cream.

Mrs. J. F. Willis.

DELICATESSEN POTATOES.

10 baked potatoes, cream sauce, 4 tbsp. of toasted bread crumbs, 2 tbsp. melted butter. Crumble the potatoes while warm before taking out of the skins. Make a very thick cream sauce, using 4 tbsp. of flour and 3 tbsp. of melted butter, add milk until a thick sauce is made. Season with salt and pepper. Put a layer of potatoes in a baking dish, then a layer of cream sauce; 2 layers of each is sufficient. Bake until the cream sauce browns on top. Put toasted bread crumbs in saucepan with 2 tbsp. of melted butter, when hot cover the scalloped potatoes with these just before serving. The success of this dish depends on using baked potatoes and having the cream sauce thick enough to make a layer that will not mix with the potatoes.

Mrs. Emmett T. White.

CREAMED CELERY.

Cut up celery. Boil until tender. Drain, season with butter, pepper and salt. Add $\frac{1}{2}$ cup sweet cream and serve.

Mrs. E. W. Ensign.

POTATOES AU GRATIN.

Slice raw potatoes thin into a dish, put plenty of butter with them, and plenty of cheese broken into small pieces, salt and pepper well, cover the potato with milk. Bake almost an hour. Mrs. Albert Schaller.

BROWNED POTATO BALLS.

Cut raw potatoes into balls. Boil them in stock seasoned with onion until not quite tender. Put them into a shallow baking pan covered with melted butter, just enough to brown them nicely in a hot oven. Before serving sprinkle with finely minced parsley.

Mrs. E. T. White.

POTATO FARCI.

Select potatoes of even size, pare and cut off about 1-3 from one end. Hollow out center with a small knife or with a pointed apple-corer and fill with chopped cooked or raw beef, mutton or chicken, well seasoned, or use sausage meat. Set the potatoes in a pan in a hot oven and bake until done. When served add a spoonful of stock gravy to each potato. Garnish with sprigs of parsley. For a brown gravy, to add to these stuffed potatoes or to serve with them fry 2 level tbsp. chopped onion in 2 level tbsp. butter until yellow, then stir in 2 level tbsp. dry flour and finally add $\frac{1}{2}$ pt. boiling water gradually and season with salt and pepper. Beat until smooth, then after cooking 5 minutes strain through a wire strainer.

Mrs. H. L. Wakefield.

STEAMED SWEET POTATOES.

Pare and slice about $\frac{1}{8}$ of an inch thick. Put into a dish with a large piece of butter, pepper and salt and a little sugar. Steam until tender. Mrs. E. W. Ensign.

“KRUMPLI NUDLI” HUNGARIAN. (POTATO NOODLES.)

Boil the potatoes with the skins on. When done skin, mash, season with salt and pepper, and add flour enough to make a paste. Roll into small croquettes and drop into a kettle of deep, hot fat. As soon as done put into a hot colander and drain. Put into a dish and sprinkle with bread crumbs and bake for ten minutes in a hot oven.

Miss Browning.

MASHED POTATOES WITH CHEESE SAUCE.

Boil potatoes and mash them; to each $\frac{1}{2}$ doz. large ones add tbsp. of butter, pepper and salt to taste, $\frac{1}{2}$ cup of milk, form into conical shape with ice-cream scoop or small cups first rinsed in cold water and set on platter in oven to keep hot. Leave the oven door partly open so the potatoes will not dry. While potatoes are boiling make sauce. Melt 1 tbsp. butter in double boiler, add 1 tbsp. of flour and thoroughly blend, add 1 cup of hot milk seasoned with dash of paprika and salt to taste. When this is smooth stir in 1 cup of grated cheese, or cheese run through meat chopper; cheese will melt in a short time. Keep sauce hot in double boiler until potatoes are ready. Send potatoes to table on platter, sauce in gravy boat. Excellent with broiled steak.

Mrs. E. T. White.

MACARONI.

1 cup macaroni, broken in small pieces, boiled in salted water and blanched in cold, 1 cup soft bread crumbs, 1 cup scalded cream, $\frac{1}{4}$ cup butter, 1 cup grated cheese (New York), 2 eggs beaten light, 1 tsp. chopped parsley, $\frac{1}{2}$ tsp. salt, 1 chopped pimento, very little chopped onion. Put in well buttered dish and bake $\frac{3}{4}$ of an hour with baking dish in pan of water. D. H.

FANCY CREAMED POTATOES WITH CHEESE.

Cut into dice shape cold boiled potatoes, put into a stew pan, cover with cream, add a generous quantity of butter and enough corn starch to thicken. Be sure that corn starch is thoroughly cooked, then add a generous amount of grated cheese. Have a frying pan with plenty of melted butter, put potatoes into pan and fry 8 minutes. The flavor of potatoes is impaired if allowed to cook too long.

Mrs. W. A. Mather.

SWEET POTATOES, SOUTHERN STYLE.

Boil sweet potatoes not quite done, remove, pare, cut in half lengthwise, place in baking dish. Sprinkle with butter and brown sugar. Bake until slightly brown, serve hot.

Mrs. R. W. Cranston.

RICE BALLS.

Take rice that has boiled stiff or left over rice, drop 1 egg into it, mix well. Then make balls the shape of an egg. Drop these balls into hot lard. Cook until brown.

Mrs. Albert Schaller.

STUFFED EGG PLANT.

Take small egg plant, quarter and take out inside. Leave end of stem on shell. Boil in salt water until tender, mash, season well with celery, red peppers, salt, butter and bread crumbs. Put back in shells and bake. Bread crumbs on top.

Mrs. Douglas Webster.

FRIED APPLES WITH ONIONS.

1 tbsp. butter, 1 tbsp. lard, apples, onions, salt and pepper. Heat fat. Slice in apples; then onions. Season with salt and pepper and fry until the onions are done.

Mrs. J. G. Palmer.

BAKED TOMATOES.

Take large ripe tomatoes. Scoop out centers, fill with chopped celery, well seasoned with pepper and salt, plentiful lumps of butter, cover with bread crumbs and bake.

Mrs. E. W. Ensign.

RICE TIMBALES.

Pack hot boiled rice in slightly buttered molds and poach in oven 10 minutes.

TURNIP CUP WITH PEAS.

Pare white turnips of medium size. Scoop out hollows to form cups and cook in an uncovered kettle until white and transparent. Place a small piece of butter in each cup. Sprinkle with chopped parsley, salt and pepper. Fill the cups with cooked green peas.

Mrs. T. V. Moreau.

ITALIAN SPAGHETTI.

Throw $\frac{1}{2}$ pkg. of spaghetti in boiling salted water, cook until well done, then wash in cold water and arrange in baking dish. Then strain 2-3 can tomatoes, 1 large onion cut in quarters, $\frac{1}{2}$ lb. of grated cheese, salt and pepper to taste. Cook 20 minutes and thicken. Pour over spaghetti and cover with cracker crumbs, bake 20 minutes in hot oven.

Harriet C. Dodge.

SPANISH TOMATOES.

6 large tomatoes; take out pulp and seeds; for stuffing, 1 lb. lean pork or beef, run through grinder; 1 onion chopped fine, $\frac{1}{2}$ cup rolled toasted bread crumbs; 2 eggs well beaten, sage, salt; paprika to taste. Mix well together and stuff tomatoes. (Sweet peppers may be used if preferred.) Sprinkle on top with crumbs and a small piece of butter. Bake 20 minutes in a hot oven.

Mrs. C. H. Johnson.

STUFFED TOMATOES.

Cut thin slices from the stem end of eight ripe tomatoes, take out the pulp and sprinkle with salt and invert for $\frac{1}{2}$ hour. Cook a few minutes a tsp. of finely chopped onion in 2 tbsp. of butter, $\frac{1}{2}$ cup of fresh sausage meat, $\frac{1}{2}$ cup of soft bread crumbs, and the tomato pulp, season to taste, cook and add one egg, heat again and fill tomatoes with mixture. Bake in buttered pan 20 minutes.

Harriet C. Dodge.

STUFFED PEPPERS.

6 large green peppers, remove all seeds; wash carefully. Brown in butter, medium sized onion cut fine. Add $\frac{1}{2}$ lb. boiled ham chopped, $\frac{1}{2}$ qt. can of tomatoes, bread crumbs sufficient to thicken; salt to taste. Fill peppers, bake in tin, covering the bottom with water, half an hour.

Mrs. E. W. Ensign.

Salads

"My salad days when I was young and green."

PEAS AND CHEESE SALAD.

Take equal amount of cooked green peas (canned will do) and cream cheese cut into cubes. Mix with mayonnaise dressing. Serve on lettuce leaf. A little chopped pickle may be added if liked. Mrs. T. F. Quinby.

LEROY BOUGHNER SALAD.

Equal parts of cucumbers, sweet green pepper, celery and onions (green). Chop vegetables, put all together and let stand 1 hour. Serve on crisp lettuce leaves covered with French or mayonnaise dressing.

PEA SALAD.

1 can peas, 3 tbsp. cheese, 3 tbsp. sweet pickles, 3 tbsp. onions, nuts if desired, blanched, salad dressing. Cook and season the peas and cool, cube the cheese and chop the pickles and onions before measuring, toss all together with a fork, mix with the salad dressing and serve on lettuce very cold. Mrs. Lockerby.

FRUIT SALAD.

Slice Malaga grapes, cut or shred pineapple, and slice bananas into small pieces. Mix lightly and add chopped pecans or walnuts and chill. When ready to serve, mix with egg nog dressing. Serve immediately on lettuce leaves or in orange or grapefruit cases.

TOMATO AND CUCUMBER SALAD.

Take an equal amount of sliced tomatoes, peeled and sliced cucumbers, add a little onion juice. Pour over mayonnaise dressing and mix. Serve very cold.

Mrs. T. F. Quinby.

CABBAGE SALAD.

1 small, solid, head, shaved fine, 1 small onion cut fine, salt slightly, $\frac{3}{4}$ cup vinegar, dash of red pepper, 2 tsp. olive oil; stir until thick, pour over cabbage, $\frac{1}{2}$ red or green pepper and mix with cabbage. Mrs. Gibson.

HOT POTATO SALAD.

Boil 12 medium sized potatoes in jackets, pare and slice thin, slice thin 1 large or 2 small onions, slice thin 1 cucumber, slice thin 3 boiled eggs, mix. Season to taste. Fry $\frac{1}{4}$ lb. bacon cut in small squares, crisp. Mix bacon with above. Pour 2-3 cup vinegar into bacon fat, heat and pour over above mixture just before serving.

Mrs. R. W. Cranston.

MAYONNAISE DRESSING.

2 yolks of eggs, 1 cup olive oil, 1 tsp. salt, $\frac{1}{4}$ tsp. cayenne, $\frac{1}{2}$ tsp. mustard, $\frac{1}{2}$ tsp. sugar, 1 tbsp. vinegar, 1 tbsp. lemon juice. Add the seasonings to the egg yolks and mix well. Add the oil, drop by drop, stirring constantly in the same direction with a wooden spoon or silver fork. When thick, add lemon juice and vinegar, a few drops at a time. If the dressing curdles, take another egg yolk and add the curdled dressing to it, then the remainder of the oil.

NOTE: Set the bowl on ice while making the dressing and chill the eggs and oil thoroughly, before using.

GERMAN POTATO SALAD.

Put on to boil the day before small potatoes with the jackets on. Do not cook too much. Next day peel and slice rather thin. Fry out some fat bacon and to $\frac{1}{2}$ cup fat add 1 large onion sliced. Do not cook brown. Add $\frac{1}{4}$ cup sharp vinegar. Add about 1 qt. of the sliced potatoes, a little salt and pepper. Mix gently until the potatoes are well covered with fat and look shiny. They should be a little sour. If not acid enough add more vinegar. Serve hot with frankfurter sausage or redhots.

Mrs. T. F. Quinby.

SHRIMP SALAD.

1 can shrimp, $\frac{1}{4}$ medium cabbage, 1 onion, 1 small head celery, 1 tsp. salt. Remove the shrimp from the can or fresh shrimp, and cover with boiling water. Let stand until cool, drain and place on ice. Shave the cabbage very fine and then with sharp knife cut across into short pieces. Cut the celery very fine, chop the onion. Place on the ice. When the shrimp is cold break in small pieces and add to the other ingredients. Toss all together with a fork.

DRESSING.

6 yolks of eggs, $\frac{1}{2}$ cup vinegar, 1 rounding tsp. dry mustard, 1-3 cup sugar, 1 tsp. salt, 1 tsp. extract of celery, dash of red pepper. Mix the mustard with the sugar, salt and pepper, add the vinegar gradually, when smooth pour over the eggs and beat well. Cook with the bowl in a dish of hot water stirring constantly until thick. When cold thin with 1 cup of cream, add the extract of celery. Mix with the shrimp and cabbage, etc., and serve on lettuce. This salad will not be a success without the celery extract.

Mrs. Lockerby.

PEA SALAD.

1 can peas, 3 tbsp. cheese cut in tiny cubes, 3 tbsp. small pickles chopped, 3 tbsp. small onions, 3 tbsp. nuts, if desired. Serve on lettuce leaf with mayonnaise.

Mrs. J. W. Campbell.

EGG NOG DRESSING.

Beat 3 yolks of eggs until thick and lemon colored. Add gradually $\frac{1}{2}$ cup powdered sugar, the beaten white of 1 egg and lemon juice to taste. Do not make until just before serving and mix with the salad the last minute.

TOMATO SALAD.

Select tomatoes of one size and not too large, cut them in two cross-wise and scoop out the inside, chop this with onion, cucumber, celery and peppers. Let drain and season with salt, pepper, a little vinegar and olive oil. Fill the tomato shells with this mixture and cover with boiled dressing that has been mixed with whipped cream. Dust with red pepper.

Mrs. Geo. S. Davis.

CHICKEN SALAD.

2 cups minced chicken, 2 cups celery cut fine.

DRESSING.

1 cup vinegar, piece butter size of an egg. Put into double boiler. When hot add the beaten yolks of 4 eggs. Stir all the time till thick to prevent curdling. When perfectly cold add 1 cup of cream or milk to which add 1 tsp. salt, 2 tsp. sugar, 1 of dry mustard and a little pepper. Mix, pour over chicken just before serving. Stir all together.

Mrs. E. W. Ensign.

SALAD.

Equal parts of celery, apples and figs. Serve on a lettuce leaf with a rich cream dressing. Mrs. E. W. Ensign.

FRUIT SALAD.

Cut up into small pieces, 3 oranges, 3 bananas, 3 apples, $\frac{1}{2}$ can pineapple. Squeeze juice of 1 lemon and sprinkle sugar over fruit. This serves 12 people.

SALAD.

Equal parts of white cabbage and celery chopped, 2 hard boiled eggs sliced. Cover with any salad dressing rich with cream. Mrs. E. W. Ensign.

GRAPE FRUIT SALAD.

6 grape fruit, 3 lemons, $\frac{1}{2}$ cup sugar, 1 box pulv. gelatine. Put 1 cup of water over gelatine and let stand a few minutes. When ready to use set dish in hot water and dissolve the gelatine without adding any more water. Scrape the center and juice from grape fruit, having grape fruit in very small particles, add juice of the lemons and sugar, then put the dissolved gelatine into the above and mold with hole in center and fill the hole with mayonnaise dressing. Or can be served in individual molds with dressing. Mrs. Thomas M. Partridge.

TOMATO AND MUSHROOM SALAD.

6 large mushrooms, 6 medium tomatoes, 1 tbsp. butter, $\frac{1}{4}$ tsp. celery salt. Peel tomatoes and put on ice to chill. Peel and break in good sized pieces 6 large mushrooms, saute them in butter for 3 minutes adding 2 drops of onion juice and $\frac{1}{4}$ tsp. celery salt, and dash of paprika; chill thoroughly, scoop out the inside of tomatoes to which add the mushrooms, mix with mayonnaise and fill the tomato cases putting a spoonful of mayonnaise mixed with whipped cream on top of each. serve on lettuce leaf. Mrs. Lockerby.

FRUIT SALAD.

A nice salad may be made from crisp lettuce leaves, pineapple cut in diamond shape, 1 pound green grapes, 2 bananas sliced, walnuts. Pour over mayonnaise dressing, decorate with whipped cream and cherries.

Mrs. R. W. Cranston.

ROQUEFORT CHEESE SALAD.

Rub a bowl lightly with a garlic clove, line with lettuce leaves, fill with tomatoes and cucumbers, grate Roquefort cheese and mix with French dressing. Pour over all and serve.

Mrs. Charles Frink.

POTATO CUCUMBER SALAD.

10 boiled potatoes, sliced very thin, 3 small cucumbers, 3 sticks of celery sliced, 6 cold boiled eggs, 1 small onion grated. Put into a dish a layer of potatoes, cucumbers, celery, egg and a sprinkle of onion until used.

Mrs. J. R. Hughes.

DRESSING.

Beat 3 eggs well, 1 tbsp. melted butter, 1 tbsp. sugar, 1 tsp. salt, $\frac{1}{2}$ tsp. mustard, stir until smooth and add 1 cup vinegar. Cook in double boiler, stirring until smooth. When cold add $\frac{1}{2}$ cup sweet or sour cream beaten; before serving pour over the salad.

Mrs. J. R. Hughes.

TOMATO JELLY SALAD.

In a sauce pan put $\frac{1}{2}$ can of tomatoes, 1 bay leaf, 4 cloves, $\frac{1}{2}$ tsp. salt, 10 drops onion juice, simmer 15 minutes, and press through a sieve, add 1-3 box of gelatine which has been soaked in 1-3 cup of cold water and stir until it dissolves. Pour into wet moulds. Serve on lettuce with salad dressing.

CHICKEN SALAD.

Boil chicken until tender. Let cool, then remove fat, gristle and skin. Cut the meat into dice. Take the same quantity of celery as of chicken. Cut celery into small pieces. Mix well and set in a cool place. Use any good salad dressing. A dash of paprika if desired. Garnish dish with lettuce, hard boiled eggs or red beets.

Mrs J. W. Moorhead.

BEET SALAD.

Cut beets in $\frac{1}{2}$ inch cubes, add equal amount of shelled pecans, mix with any desired dressing, garnish with chopped red cabbage.

Mrs. T. R. Cole.

DUTCH CHEESE SALAD.

2 cups of cottage cheese, $\frac{1}{2}$ can chili peppers, 2 doz. green olives, $\frac{1}{2}$ cup walnut meats chopped, 1 cup thick sour cream, 2 tbsp. salad dressing. Serve with whipped cream. Mix in order given. Chop chilis and olives, add sour cream, and serve on lettuce leaves with salad dressing. Add whipped cream if desired. Miss Gertie I. Chase.

SALAD DRESSING.

$\frac{1}{2}$ cup sugar, 1 tsp. salt, $\frac{1}{2}$ tsp. mustard, $\frac{1}{2}$ tbsp. cornstarch, beat 3 eggs in saucepan, add $\frac{3}{4}$ cup milk, beat, add $\frac{3}{4}$ cup vinegar and $\frac{1}{4}$ cup water. Beating will keep from curdling. Put over fire and add the dry ingredients.

Mrs. Frank T. Corriston.

SALAD DRESSING. (Especially for fruit salad.)

$\frac{1}{4}$ cup sugar, 1 cup vinegar, $\frac{3}{4}$ cup butter, yolks of 8 eggs. 1 tbsp. mustard, 1 tsp. salt, little red pepper. For fruit salad mix a little dressing with whipped cream.

Mrs. Charles Hedwall.

PINEAPPLE SALAD.

1 can pineapple sliced, 1 package of Neufchatel cheese, maraschino cherries and lettuce, salad dressing. Place slices of pineapple on lettuce leaf. Pour a little salad dressing around the edge of the pineapple. Grate a few flakes of cheese over all. Place the cherries around the pineapple and fill the cavity with whipped cream.

Miss Gertie I. Chase.

SALAD DRESSING.

2 eggs well beaten, 1 tsp. mustard, 2 tsp. sugar; butter size of a walnut, 1-3 cup vinegar, 1-3 cup water, $\frac{1}{4}$ tsp. salt. Mix mustard, sugar and salt together. Add the well beaten eggs, melted butter, vinegar and water. Place over the fire, stir constantly and cook until thick.

Mrs. Joseph G. Palmer.

SALAD DRESSING.

Beat 2 eggs until light, pour over them 4 tbsp. of vinegar just brought to the boiling point, and cook over hot water until it thickens. Remove from fire and add 2 tbsp. of butter and set aside to cool. When ready to use, whip 1 cup of cream, add to the cooled mixture, stirring well, season to taste.

Mrs. A. E. Benjamin.

ORANGE AND WALNUT SALAD.

4 oranges, 20 English walnuts, lettuce, mayonnaise dressing. Peel the oranges, stripping off all the white inner skin and put them on ice for several hours. When cold divide each lobe into 3 or 4 pieces. Throw the walnut meats into boiling water and let them lie there 3 minutes. Drain, remove the skin and break into small pieces. Add to the oranges and mix with mayonnaise dressing. Place in head lettuce cups with spoonful of whipped cream on top.

Mrs. Lockerby.

FRENCH DRESSING.

$\frac{1}{4}$ tsp. salt, $\frac{1}{8}$ tsp. cayenne, 1 tsp. vinegar or lemon juice, 3 tsp. oil. Pour into a bottle and shake well.

Mrs. W. J. Moorhead.

FRUIT SALAD.

Place a round of pineapple on a lettuce leaf and fill the center with red bar le duc. Dice, Neufchatel or cream cheese and arrange it around the edge of the pineapple. Serve with sweetened boiled dressing to which has been added whipped cream.

Mrs. A. F. Daggett.

SALAD OF FRUITS.

3 bananas, 1 head celery, 1 apple, 1 cup walnuts, 18 raisins. Arrange on lettuce leaves with a mayonnaise dressing.

Mrs. T. R. Cole.

FRUIT SALAD.

Small dice of pineapple, white grapes, orange, bits of celery, English walnuts, juice of $\frac{1}{2}$ lemon, pinch of cayenne pepper. Cover with sugar. Let stand a while. Serve.

Mrs. E. W. Ensign.

FRUIT SALAD.

2 cans pineapple, 2 pounds Malaga or Tokay grapes, 2 cans white cherries, 1 lb. shelled pecans, half the whole amount of celery, cut up fine, few maraschino cherries.

DRESSING.

Yolks of 3 eggs, 2 tbsp. sugar, 1 tbsp. butter, 1 tbsp. mustard, 1 tbsp. salt, pinch of paprika, 2-3 cup of vinegar. Boil all together, while hot add beaten whites of eggs and when cool add 4 tbsp. port wine and a pt. of whipped cream.

Mrs. J. W. Campbell.

RAISIN AND CELERY SALAD.

2 cups celery, 2 oranges chopped into bits and 1 cup of seeded raisins washed and halved. Add $\frac{1}{2}$ cup grated apple to 1 cup mayonnaise and mix celery and raisins. Grate some orange rind and sprinkle over all also a little bit of lemon juice.

STUFFED TOMATO SALAD.

Peel medium-sized tomatoes by first plunging in boiling water. Remove a thin slice from stem end of each, and remove seeds and some of the pulp, sprinkle the inside with salt, invert, and let stand $\frac{1}{2}$ hour. Fill tomatoes with equal portions of celery and walnuts, cut in pieces and mixed with mayonnaise dressing. Serve on lettuce leaves and garnish with dressing or with a shrimp, or with a pimola. The tomatoes may be stuffed with chicken and celery and olives or with cucumbers instead of celery and nuts. (Boiled dressing may be used instead of mayonnaise.)

Cheese Dishes

*As soon as the tarts and cheese cakes
Made their appearance,
He quitted his seat and stood aloof.*

SANDWICH FILLING.

A ten cent can of cheese, 2 tbsp. mayonnaise dressing, a dash of tobasco sauce, 1 small stalk of celery, 1 large green sweet pepper, 2 dozen pecan nuts, chopped. Chop the peppers and celery fine and press out the juice well. Add to the other ingredients. Mix. Spread between crackers or sandwich bread.

Mrs. T. F. Quinby.

OLIVE SANDWICHES.

Chop stuffed olives fine and mix with salad dressing. Spread over thin slices of bread and butter. Queen olives cut from the stones may be served in the same way.

Mrs. William Gawne.

CHEESE AND GINGER SANDWICH.

Chop preserved stem ginger very fine, add syrup from jar or unsweetened cream, mix ginger and liquid into equal bulk of cream cheese. Spread this on buttered bread. Very good with tea.

Mrs. W. M. Strange.

CHEESE BALLS.

Whip white of one egg very stiff, add a pinch of salt and dry mustard and red pepper, and sufficient grated cheese to make into little balls. Fry in deep lard and serve hot with any salad.

Mrs. Frank T. Corrison.

HOT CHEESE SANDWICHES.

Use bread 1 day old. Make sandwiches by buttering 1 side of the bread and putting in a very thin slice of cream cheese. A thin layer of orange marmalade may be used instead of the cheese. Put the sandwiches on a cooky tin. Slide into a very hot oven and bake until a delicate brown. Serve at once.

Mrs. Chas. H. Burwell.

WELSH RABBIT.

Take $1\frac{1}{2}$ lb. of soft American cheese and cut or chop it into dice. Put into chafing dish, 1 tbsp. butter and about 2 tbsp. of beer or ale; if milk is preferred use that instead of beer, add 1 tbsp. Worcestershire sauce, 1 tsp. of dry mustard, $\frac{1}{4}$ saltspoon of cayenne (or 1 tsp. of paprika) and blend thoroughly. Add cheese, constantly stirring and if necessary to produce an even, smooth, liquid consistency, add more beer or milk. When the mixture is creamy, pour over toast or crackers and serve. Have toast prepared beforehand and keep hot.

CHEESE CONES.

Take 2 cup of hot mashed potato, add 1 of grated cheese, season with salt and paprika. Mold in small cups, turn out on a buttered tin, sprinkle with grated bread crumbs and on top of each cone place a bit of butter. Brown in the oven and serve very hot.

CHEESE CROQUETTES.

Take $\frac{1}{2}$ cup of grated cheese, add the same quantity of bread crumbs, season with salt and white pepper, and bind together with the beaten whites of two eggs. Form into small croquettes, dredge with bread crumbs and fry in deep hot fat. Drain and serve at once with a garnish of parsley and sliced lemon.

CHEESE SOUFFLE.

3 tbsp butter, 3 tbsp. flour, $\frac{3}{4}$ cup milk, 3 eggs, 1 tsp. of salt, 1 cup grated cheese. Mix together and cook 2 minutes. Remove from fire and add the well beaten yolks and cheese. Cool, then add the whites of the eggs beaten very stiff. Turn into a buttered dish and bake from 20 to 25 minutes. Serve at once.

Mrs. Harry Lackore.

NEUFCHATEL CHEESE.

$\frac{1}{2}$ lb. cream cheese, piece of butter size of cheese, 1 tbsp. of chopped parsley, scant $\frac{1}{2}$ cup chopped nuts. Grate cheese and cream with the butter. Mould and turn out. Put $\frac{1}{2}$ the walnut meats on top.

Mrs. C. H. Frink.

CHEESE SOUFFLE.

3 tbsp. butter, 3 tbsp. flour, $\frac{3}{4}$ cup milk, 3 eggs, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. pepper; 1 cup grated cheese. Put the butter into a saucepan and when hot add the flour and stir until smooth, add the milk and seasoning. Cook 2 minutes. Remove to the back of the stove and add the well beaten yolks and the cheese. Set away to cool. When cold add the whites of the eggs beaten to a stiff froth. Turn into a buttered pan and bake from 20 to 25 minutes. Serve immediately. Mrs. C. H. Burwell.

Bread and Rolls

"Bread is the Staff of Life."

MOTHER'S BREAD.

Dissolve 1 cake of yeast foam in a pt. of luke warm water. Add sufficient flour to make a thin batter. Beat hard for 5 minutes. Cover and set in a warm place to raise. In summer about 2 hours, in winter a little longer. Sift $1\frac{1}{2}$ qts. of flour into a bread pan. Scald 1 qt. of milk. When cooled to luke warm, add a tsp. of salt and pour over the flour. Add the sponge batter and beat with a heavy cake spoon for about 10 minutes. If necessary, add more flour to make a stiff dough. Put on a floured bread board and knead until the dough is elastic and glistening. Put the dough in a pan, cover and set in a warm place to raise over night. No flour should be added after the kneading. Early in the morning, grease the hands with butter and gently knead down. Raise, before very light, cut into 1 lb. pieces, shape into loaves and put in single tins. Raise again until loaves are almost double in size. Put in a moderate oven and bake from $\frac{3}{4}$ to 1 hour. The success of good bread making depends upon keeping the temperature of the dough moderate. If it is allowed to become too hot or too cold, the bread is spoiled. The flour should be sifted thoroughly to allow the air to mix through the flour. Always sift before measuring.

Mrs. Charles H. Burwell.

PRIZE BREAD.

Bread made from this receipt took three prizes at a fair. \$1.00 from fair association, 1 barrel of flour from 1 mill and \$10.00 in money from another mill.

1 qt. water, 1 qt. milk, 1 tbsp. of lard, 1 tbsp. sugar, $\frac{1}{2}$ cup home made yeast was used, any good yeast will do, one cake, tbsp. salt (scant). Mix all ingredients together, mould down hard the night before, wrap pan up in blanket and put in warm place. In morning knead again, when it raises next time, mould into loaves. Let it raise again in pans. When raised enough wet top of bread, which keeps crust soft. It takes from 40 minutes to an hour to bake in slow oven, depends somewhat on size of loaf. Use potato water if desired instead of plain water.

Mrs. J. F. W.

SALT RISING BREAD.

1 pt. luke warm water, tsp. salt, $\frac{1}{2}$ tsp. soda. Make stiff batter in earthen bowl, set to rise in kettle of warm water, keep at same temperature. When light add pt. of luke warm water and flour to make soft sponge. Let rise again, add flour, knead well, put in loaves. Great care must be taken that bread be kept at an even heat.

Mrs. E. W. Ensign.

YEAST.

A double handful of hops in a thin bag, 1 qt. of boiling water, 1 qt. of potatoes cut into small pieces, boil potatoes with hops until done, cover tight all the time. Mash potatoes then pour boiling hop water over them. Add 2 tbsp. sugar, 2 of ginger, 1 of salt, and let it stand until just warm. Add 1 cupful of yeast or 1 yeast cake, put in a jug and set in cool place. This yeast will keep 2 months in winter and 2 weeks in summer in a cool place.

Mrs. J. F. Willis.

BROWN BREAD.

1 egg, $1\frac{1}{2}$ cups sour milk, 1 tsp. soda, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup cornmeal, $1\frac{1}{4}$ cups graham flour, $\frac{1}{2}$ cup white flour. Salt. Bake 1 hour. Mrs. W. B. MacLean.

BROWN BREAD.

1 well beaten egg, 1 cup molasses, 1-3 cup sugar, $1\frac{1}{2}$ cup sour milk or butter milk, 2 even tsp. of soda dissolved in a little hot water, $\frac{1}{2}$ tsp. salt. Graham flour to make like soft ginger bread. Bake in slow oven about 1 hour. Mrs. William C. Willets.

GRAHAM BREAD.

1 cup flour (white), 3 cups graham flour, 2 cups sour milk, 1 tsp. baking powder, $\frac{1}{2}$ tsp. soda, scant $\frac{1}{2}$ cup sugar, a little salt. Mix. Bake in a loaf.

Mrs. H. W. Gibson.

GRAHAM BREAD.

3 cups graham flour, 2 cups sweet milk, $\frac{1}{2}$ cup molasses, 1 tsp. soda not even not heaping, pinch of salt. Bake 45 to 50 minutes. Makes one loaf.

Gladys A. Campbell.

RAISED BISCUIT.

1 pt. milk, 1 pt. flour, 1 yeast cake dissolved in $\frac{1}{2}$ cup luke warm water, let stand $\frac{1}{2}$ hour, then add 1 pt. flour, 1 tbsp. lard, 2 tbsp. sugar, 1 tsp. salt. Mix altogether twenty minutes, then let rise until light, when light make into little rolls put into pans, let rise again, bake 20 minutes in hot oven. In hot weather mix the dough in the morning and at 6 o'clock they are ready to bake.

Mrs. W. A. Mather.

CINNAMON ROLLS.

2 cups flour, 2 heaping tsp. baking powder, 2 tbsp. sugar, 1 tbsp. melted lard, little salt, enough sweet milk to make a soft dough. Roll thin and cover with melted butter, cinnamon, raisins and thin pieces of citron. Roll and cut in 1 inch pieces, bake quickly and serve at once.

A. L. MacLean.

ROLLS.

1 qt. warm milk, 1 cup sugar, $\frac{3}{4}$ cup butter, 1 tbsp. salt, 1 cake compressed yeast. Flour to make stiff batter. Do not knead—stir stiff with spoon. Add 2 eggs beaten lightly, last thing. Set to rise. When light roll out—form as Parker House rolls or any desired shape.

Mrs. D. P. Ensign.

BISCUIT.

Warm a pan with hot water, for biscuit take about pint of sponge. Break in an egg, add 1 tbsp. sugar, and 1 tbsp. melted butter. Beat with fork until well mixed. Add enough flour to put down in a medium hard sponge. Allow this to rise and when light roll out to $\frac{1}{2}$ inch thickness. Cut with biscuit cutter. Brush each biscuit with melted butter and sprinkle a little sugar on top. Fold each in half and let rise in pans until light. Bake in medium oven.

Mrs. Chas. Sandborn.

ROLLS.

$\frac{3}{4}$ cake compressed yeast, $2\frac{1}{2}$ cups milk, little salt, flour to make like bread sponge, 2 heaping tbsp. sugar, raise 4 hrs. Then add $\frac{1}{2}$ cup butter, 2 eggs. Mix a little stiffer than cookies. Roll out and cut with cooky cutter. Butter and fold over. Let rise 2 or 3 hrs. and bake.

Mrs. Powell.

NUT BREAD.

4 cups flour, 4 heaping tsp. of baking powder, 1 tsp. salt, $\frac{1}{2}$ cup sugar. Sift altogether then add 2 cups sweet milk, 1 egg beaten into the milk, 2 cups walnuts (broken). Raise 20 minutes, bake $\frac{1}{2}$ hr. This makes 2 loaves.

Mrs. H. D. Bliss.

NUT BREAD.

1 pt. flour, 2 heaping tsp. baking powder, $\frac{1}{2}$ cup sugar, 1 cup chopped walnuts, $\frac{1}{2}$ tsp. salt. Mixed and add enough sweet milk to make a very stiff batter. Put in a bread tin, let stand in a warm place 20 minutes and bake 30 to 45 minutes in a moderate oven.

Mrs. Eddy Capps.

NUT BROWN BREAD.

Mix 2 cups graham flour, 1 cup white flour, $\frac{1}{2}$ tsp. salt, 1 tbsp. brown sugar, $\frac{1}{2}$ cup broken nut meats, $\frac{1}{2}$ cup raisins and dates (chopped). When well mixed add two tbsp. of molasses, 1 tsp. soda in 1 tbsp. hot water, $1\frac{1}{2}$ cups sour milk. Bake at once for about 45 minutes. Must not be too stiff.

C. R. F.

NUT BROWN BREAD.

$\frac{3}{4}$ cup graham flour, $\frac{3}{4}$ cup white flour, $\frac{1}{4}$ cup molasses, $\frac{1}{4}$ cup or more nuts, $\frac{3}{4}$ cups sweet milk, 1 tsp. baking powder. Mix and put at once into pans. Let stand for 20 minutes or so, then bake. Very nice for thin sandwiches.

Mrs. Milton O. Nelson.

MUFFINS.

3 tbsp. butter, 3 tbsp. sugar, 1 egg, 1 cup milk, 2 cups flour, 2 tsp. baking powder.

Mary L. Norton.

SOUTHERN BISCUITS.

1 tbsp. butter, 2 tbsp. sugar, 2 teacups warm milk, 1 yeast, compressed, 1 tsp. salt, 2 eggs, 4 large cups flour. Mix at 10 in the morning, let raise until 3, then pour on board and pat until $\frac{1}{2}$ inch thick. Cut with biscuit cutter, spread on melted butter, putting 2 together, spread on top with butter, let raise until 6 and bake 15 minutes.

Mrs. M. A. Green.

BLUEBERRY MUFFINS.

Butter size of an egg, $\frac{1}{2}$ cup sugar creamed, 1 cup sweet milk, 2 eggs well beaten, 3 scant cups flour, 2 tsp. baking powder in flour, 2 cups fresh blueberries, dredged in some of the flour.

Mrs. Ernest Z. Wanous.

POP-OVERS.

2 eggs, 2 cups flour, 2 cups milk. Beat all together with egg beater until batter is light and frothy. Fill muffin tins 1-3 full and bake 20 minutes increasing the heat after they rise.

Gladys A. Campbell.

GRAHAM, RYE OR WHEAT GEMS.

$1\frac{1}{2}$ cups graham, rye or whole wheat, $\frac{1}{2}$ cup white flour, $\frac{1}{3}$ cup sugar, 1 cup milk, $\frac{1}{2}$ tsp. salt, 2 tsp. baking powder, 1 egg, 1 large tbsp. shortening. Beat quickly and bake in hot gem pans. Bacon drippings add a delicate flavor to the graham gems.

C. M. H.

BLUEBERRY MUFFINS.

2 tbsp. butter, 4 tbsp. sugar, 1 egg, beaten together until very light, 1 tsp. salt, 1 cup sweet milk, 2 cups flour, 3 heaping tsp. baking powder, 2-3 cup blueberries.

Mrs. J. C. Sterling.

GRAHAM MUFFINS.

1 cup graham flour, 1 cup wheat flour, 1 cup sweet milk, $\frac{1}{2}$ cup sugar (scant), 1 egg, 3 tsp. baking powder. Bake in well buttered tins and moderately hot oven. Use same recipe with 2 cups wheat flour or 1 cup corn meal and 1 of wheat flour. Mrs. N. S. Davis.

PENNY MUFFINS.

Soak 1 cake yeast in $\frac{1}{2}$ cup warm water until soft, 2 cups warm water, 2 tbsp. lard, 2 eggs beaten, $\frac{1}{2}$ cup sugar, 1 tbsp. salt. As much flour as can be stirred in, let it set in a warm place 18 hours, then make into biscuits and let rise 2 hours, bake in gem pans in a very hot oven. Opal S. Fay.

CRANBERRY MUFFINS.

Cream 1-3 cup butter, gradually beat $\frac{1}{4}$ cup sugar into this. Add 1 egg beaten separately very light, add $\frac{3}{4}$ cup milk, 2 cups sifted flour and sifted again with 2 rounded tsp. baking powder and $\frac{1}{2}$ tsp. salt. When well mixed beat in 1 cup cranberries cut in halves. Bake 25 minutes in well buttered muffin pans.

Ellen Brooks.

BLUE BERRY CAKE.

1 pt. blueberries, 1 cup sugar, $\frac{1}{2}$ cup butter, $3\frac{1}{2}$ cups flour, 2 eggs, $\frac{1}{2}$ tsp. soda, 1 tsp. cream tartar, or 2 tsp. baking powder. Harriet C. Dodge.

CORN BREAD (Fine).

2 eggs, $\frac{1}{2}$ cup sugar, 2 tbsp. butter, 1 cup sweet milk, 3 tsp. baking powder, $1\frac{1}{2}$ cups flour, $\frac{3}{4}$ cup cornmeal, a little salt. Should not be much thicker than sponge cake. Mrs. T. F. Quinby.

SOUTHERN SOFT CORN BREAD.

1 egg beaten light, 1 qt. milk, 1 cup yellow cornmeal, $\frac{1}{2}$ tsp. salt, 2 tsp. baking powder. Mix together, pour into baking pan, put bits of butter over the top about 2 tbsp. in all. Bake 25 minutes as it bakes stir it about, every 5 minutes, serve in the same dish accompanied by jelly. Must be served with a spoon.

Mrs. J. C. Clark, St. Cloud.

GOOD JOHNNY CAKE.

1 cup cornmeal, 1 cup flour, 1 cup sour milk, 1 level tsp. soda, 1 tbsp. of sugar, 1 tbsp. melted butter or lard, 1 egg, a pinch of salt. Beat sugar and egg then add milk and flour and melted butter last.

Mrs. William Moorhead.

FRUIT GEMS.

1 teacupful of milk, 1 cupful of wheat flour, a pinch of salt, 1 beaten egg, add chopped raisins, figs, dates, together or separate, roll the fruit in dry flour. Suit your taste as to amount of fruit. If a little sweet cream is used in mixing the dough, the cakes will be nice enough for dessert or a lunch for traveling.

Mrs. J. F. Willis.

PRUNE ROLLS.

Soak $\frac{1}{2}$ pound of prunes overnight. Stew until very tender and run through colander to remove stones and skins. If not sweet enough add a little sugar. Use any good receipt for rolls. Roll out thin, cut with biscuit cutter. Dip each round in melted butter (half lard will do) and on top of each biscuit put 1 large tsp. of prunes. Let rise very light before baking. Chopped almonds sprinkled over top make a nice addition.

Mrs. J. C. Moodey.

WAFFLES—EXCELLENT.

Beat 1 egg light, add 1 pint milk, 1 pt. flour, 2 rounding tsps. baking powder, 1 tbsp. melted butter, $\frac{1}{2}$ tsp. salt. H. G. H.

BAKING POWDER BISCUITS.

2 cups flour, 4 tsp. rounded of baking powder, $\frac{1}{2}$ tsp. salt, $\frac{3}{4}$ cup milk, 2 tsp. butter. Sift the flour, baking powder and salt together. Mix it and the butter with the hands. Then add the milk, stirring a little in at a time. Mrs. Charles H. Burwell.

PIN WHEEL BISCUIT.

2 cups flour, 2 tbsp. sugar, 4 tsp. baking powder, $\frac{1}{2}$ tsp. salt, 2 tbsp. butter, 2-3 cup milk. Roll out thin, spread lightly with butter, sprinkle with sugar and cinnamon, $\frac{1}{2}$ cup raisins, 2 tbsp. finely chopped citron. Roll out and cut 1 inch thick. Lay flat on pan, bake in hot oven. Mrs. Ella Clark.

ENTIRE WHEAT GEMS.

8 tbsp. of entire wheat flour, 2 tbsp. baking powder, 1 tbsp. sugar, pinch of salt, 2 tbsp. melted butter. Add enough milk to make batter stiff enough to drop from spoon. This makes 8 gems. Florence McDonough.

OAT MEAL WAFERS.

$1\frac{1}{2}$ cups oat meal, $\frac{1}{2}$ cup prepared cocoanut, 1 level tsp. salt, 1 level tsp. baking powder, 1 cup sugar, 2 eggs well beaten, then add 1 tbsp. melted butter. Drop $\frac{1}{2}$ tsp. on buttered tins about 4 inches apart. Leave 1 minute on tin after taking from oven. Do not allow to cool or they will break.

Mrs. Longsdorf.

CHEESE STICKS.

1 cup grated cheese, $\frac{1}{4}$ tsp. salt, 2-3 cup flour, 2 tbsp. of milk, 1 cup of fine breadcrumbs, 1 tbsp. of butter. Cream butter and flour, crumbs and cheese. Mix thoroughly and add milk. Roll $\frac{1}{4}$ inch thick, cut $\frac{1}{4}$ inch wide, 5 inches long, and bake in a moderate oven.

Mrs. Frank T. Corrison.

STEAMED GRAHAM BREAD.

2 cups sweet milk, 2 cups graham flour, 1 cup white flour, $\frac{3}{4}$ cup sugar and molasses, (mixed 1 tsp. small) soda, 2 tsp. baking powder. Steam $1\frac{3}{4}$ hours. Bake 15 minutes.

PARKER HOUSE ROLLS.

1 pt. hot milk, 2 tbsp. butter, 2 tbsp. sugar, 1 tsp. salt, $\frac{1}{4}$ yeast cake if mixed at night, or, $\frac{1}{2}$ yeast cake if mixed in the morning, flour. Pour the hot milk on the butter, salt and sugar, and when cooled, add the yeast cake which has been softened in lukewarm water. Add 3 cups of flour to make a sponge, beat and put to rise. When light and spongy, add flour to make a stiff dough and knead until smooth and elastic to the touch. Let rise until double its former bulk. Knead again, if necessary, and roll the dough $\frac{1}{2}$ inch thick. Lift from the board and let it shrink before cutting, so that the rolls may be of uniform shape. Cut with a round or oval cutter, place a bit of butter near the edge of the dough, then fold over so that the edges are even. Press the roll to prevent its separating as it rises. Place the rolls on a sheet to rise and when light, bake in a hot oven. Use part of the dough for bread sticks. Roll a small piece of dough into a ball, then into a stick, which should be a foot long and about the diameter of the little finger. Bake in a moderate oven until brown.

CHEESE STRAWS.

1 cup flour, 1 tsp. salt, $\frac{3}{4}$ cup grated cheese, a few grains cayenne, 2 tbsp. butter, $\frac{1}{2}$ tsp. baking powder. Milk enough to make a soft dough. Sift flour, pepper, baking powder together, cut in butter, then grated cheese. Add milk slowly using enough to make a soft dough. Toss on a lightly floured board, roll out lightly, cut in strips the length of a pencil, also make some small rings. Bake in a hot oven until light brown. Put the sticks through one or two rings. Mrs. Quinby.

KUGELHUPF.

1 compressed yeast cake dissolved in cup of luke warm milk and enough warmed flour to make a thick batter. Set to rise. When light add 1 cup of warm milk, $\frac{1}{2}$ cup sugar, $\frac{1}{4}$ cup melted butter and flour to make about consistency of cake. Beat in 3 eggs 1 at a time. Add a little salt. Let rise. Pour the dough into a cake pan with tube in center filling about $\frac{1}{2}$ full. When nearly full bake in medium hot oven. Raisins ($1\frac{1}{2}$ cups) and blanched almonds may be added.

Mrs. J. B. Lambert.

GERMAN BREAD CAKE.

12 eggs, whites and yolks beaten separately, 2 cups granulated sugar, 1 cup toasted white bread crumbs grated and sifted, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ lb. grated almonds (not blanched), $\frac{1}{4}$ lb. grated citron, 1 grated lemon rind, 1 tsp. each cloves, cinnamon and nutmeg, 1 tsp. baking powder mixed in bread crumbs. Mix sugar and yolks, then other ingredients, last of all whites of eggs. Bake in angel food tins 1 hour in moderate oven. Very fine.

Mrs. Charles H. Johnson.

KUCHEN.

Put into 1 scant pt. of sifted flour a pinch of salt, tsp. of baking powder and sift. Add 2 tbsp. of sugar. Rub in a piece of butter size of an egg. Break an egg into a cup and fill not quite full of milk. Mix with the flour to make a soft dough. Roll out put in tin, place sliced apples on the top sprinkling a little sugar, cinnamon and sweet cream. Bake in moderate oven until apples are done. Sliced peaches or prunes may be used. Prepare the prunes thus: Soak over night 1 lb. of prunes. Stew until tender. Stone them and boil down the juice, adding a little sugar. Place the prunes very carefully in rows upon the kuchen; squeeze on the juice of $\frac{1}{2}$ a lemon and add a little of the sweetened prune juice. Bake until crust is done. May be served hot as dessert.

Mrs. Quinby.

GRIDDLE CAKES.

2 cups flour, 2 cups sweet milk (scant), $\frac{1}{2}$ tsp. salt, 2 tsp. melted butter, 2 tsp. baking powder, 1 egg may be used but not necessary.

Graham or cornmeal cakes may be made by the same rule using $\frac{1}{2}$ or 1-3 of the meal for variety. Some milk may be substituted, 1 tsp. to the cup.

BUCKWHEAT CAKES.

1 cup buckwheat, $\frac{1}{2}$ cup cornmeal, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ yeast cake, 2 cups boiling water. Scald the meal with the water, add salt, beat well, when cool add flour and buckwheat, add yeast cake (dissolved). Let stand over night, in morning pour off discolored water and add $\frac{1}{2}$ cup milk in which $\frac{1}{4}$ tsp. soda has been dissolved. Beat well, let rise a little while. 1 tbsp. molasses added if liked.

HEFEN—KRANZ.

$\frac{1}{2}$ pt. milk, $\frac{1}{2}$ cup sugar, 3 oz. butter, $\frac{1}{4}$ lb. raisins (seeded), $\frac{1}{4}$ lb. citron (cut small), 3 eggs, $\frac{1}{4}$ lb. almonds (blanched, chopped), flour. A little more sugar, melted butter, cinnamon, white of an egg.

Make a sponge of 1 yeast cake, $\frac{1}{4}$ cup each of milk and water and a little flour. Let rise 10 or 15 minutes, when light add the $\frac{1}{2}$ pt. milk, sugar, butter, eggs and flour enough to make a soft dough. Beat in a warm place with a wooden spoon $\frac{3}{4}$ of an hour. Let rise over night. Next morning (early) roll thin and spread with melted butter, roll up, repeat 3 times, after the 3 time sprinkle on a little sugar and cinnamon then the raisins, citron and most of the almonds. Roll into a wreath and spread top with the white of an egg well beaten, and rest of almonds (chopped or in halves). Let rise and bake about 1 hour. Should be eaten while fresh.

Bake in a pan 12 inches in diameter, three and one-half ($3\frac{1}{2}$) inches deep, with a tube 4 inches in diameter. Can be commenced in the morning and baked by 2:30.

Mrs. H. A. Tuttle.

Cake

*Beware of the warning,
"Lest your cake be dough."*

GENERAL RULES FOR CAKE MAKING.

In selecting the material be sure to get the winter wheat flour, known to the trade as pastry flour, for while spring wheat flour is the best for bread, it is impossible to have perfect success, especially with the more delicate cakes, when this is used.

For Angel, Sunshine and all Sponge Cakes, sift flour three or four times before measuring in order to lighten it. When baking powder is used sift flour once, then measure, add baking powder and sift until thoroughly mixed. When cream of tartar and soda is used instead of baking powder, add the cream of tartar to the egg when half beaten and the soda to the flour, in the same way as baking powder is used. Always add the cream of tartar to the whites of eggs when making cake containing both whites and yolks, but beaten separate.

When substituting cream of tartar and soda for baking powder, use in the proportion of 1 tsp. of cream of tartar and a scant half tsp. of soda to two tsp. of baking powder which is the required amount for any cake of ordinary size.

Granulated sugar is the best although some have failed by using it since it is heavier than the soft sugars, it requires 1-5 less to give the same result. Sugar should be sifted once to take out any lumps of foreign matter.

Eggs should be fresh and cold. It is immaterial as to

the kind of beater used in beating the yolks, only that they are beaten thoroughly to a quick froth. Very few take the time to beat them as they should be and consequently the cake is heavy and has the strong taste of the eggs which would not be the case were the yolks thoroughly beaten. Rotary beaters do not fill the air cells but toughen the egg; therefore the cake will not raise to the required lightness and will be tough. Especially is this true in Angel, Sunshine or Sponge Cake.

To cream butter and sugar, especially when the butter is hard, warm the sugar slightly, this will soften the butter without melting it and will save time and labor.

In mixing cakes there are two rules which are very important and should be remembered. The first applies to cakes containing butter and milk; they should be stirred or beaten thoroughly, especially after the flour is added. The second applies to Sponge Cakes and includes all cakes that do not contain butter or milk; these should never be stirred, but sugar and other ingredients beaten in, being careful to beat up to keep the batter light, and the flour should be added last and folded lightly through, being careful not to overdo this for every stroke of the spoon after the flour is added, tends to toughen the batter. This is one cause of so many tough sponge cakes. All cakes should be baked in ungreased molds, and all the loaf cakes excepting those containing fruit or nuts, should be inverted and allowed to hang in the mold to cool, which is the only way known to keep them from settling. In this way cakes do not require as much flour or to be made as stiff as in the old way and are far more delicate.

The last important part is the baking which with a little care can be easily mastered. The rule is to allow the cake to raise to the desired lightness before brown-

ing over, then increase the heat and bake as fast as possible without burning; therefore the lighter the batter, when put into the oven the hotter the oven can be.

FRUIT CAKE.

2 cups sugar, 1 cup butter, 2 cups flour, 3 cups raisins, 3 cups currants, 6 eggs, 1 grated nutmeg, 1 tbsp. mace and cinnamon, 1 tsp. soda, 1 wine glass wine or brandy, $\frac{1}{2}$ lb. citron. Bake 3 hours in a very slow oven.

Mrs. Charles Burwell.

FRUIT CAKE.

2 cups sugar, 1 cup butter, creamed, 1 cup sour cream, 1 tsp. soda dissolve in the cream, 3 eggs well beaten, $2\frac{1}{2}$ cups of flour, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. cloves, pinch salt, 1 pound raisins, 1 cup nut meats, chopped. Bake 1 hour in slow oven.

Mrs. William C. Willets.

FRUIT CAKE.

2 cups brown or white sugar, 2-3 cup of butter, 4 eggs, 1 cup of jelly or molasses, 1 granted nutmeg, 2 tsp. cinnamon, 2 tsp. alspice, 1 cup strong coffee, 1 tsp. soda, 2 lbs. raisins stoned, 1 lb. currants, 5 cups flour, a little salt. Bake $1\frac{1}{2}$ hours in a slow oven.

Mrs. William Moorhead.

MARSHMALLOW CAKE.

$1\frac{1}{2}$ cupfuls of sugar, $\frac{1}{2}$ cupful sweet milk, $\frac{1}{2}$ cupful cornstarch, $\frac{1}{2}$ cupful butter, $1\frac{1}{2}$ cups pastry flour, whites of six eggs, 2 even tsp. of baking powder, make a boiled icing, when cool add about 1-3 of a lb. of marshmallows, that have been melted by putting in the oven a few minutes, stir hard until thoroughly mixed.

Mrs. Geo. H. Crosby.

WHITE FRUIT CAKE.

6 eggs, 2 cups white sugar, 1 cup butter, $\frac{1}{2}$ cup sweet milk, 3 cups flour, 2 tsp. baking powder, 1 lb. raisins, 1 cup of figs, 1 lb. candied cherries, bits of orange peel, juice and grated rind of lemon. Mrs. R. A Ensign.

FRENCH LOAF CAKE.

2 cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 2 cups milk, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup citron, 2 tsp. lemon, pinch salt and a little nutmeg, 4 cups flour, 3 tsp. baking powder. Mrs. A. P. Mather.

STRAWBERRY SHORTCAKE.

Put 2 qts. of capped berries in a colander and pour cold water over them. Reserve a few of the choicest ones to be used as a garnish. Cut the others in halves and mix with a cup and a half of sugar. Set in a warm place for an hour or two. Make a soft dough of 2 cups of sifted flour, 3 full tsp. of baking powder, 1-3 of a cup of butter, 1 egg, $\frac{3}{4}$ of a cup of sweet milk and 1 tsp. of salt. Divide the dough and roll into 2 pieces to fit a round pan. Spread the layers with softened butter, place one on top of the other, and bake for 15 or 20 minutes. When done pull the layers apart and put a layer of sweetened berries between and another on top. Serve on round plates with whipped cream and the whole berries. Mrs. C. H. Burwell.

ROSE CREAM CAKE.

2 cups sugar, 1 scant cup butter, 1 cup milk, $3\frac{1}{2}$ cups flour, whites of 8 eggs, sift the flour 5 times, 2 large tsp. of baking powder well mixed through the flour. Bake in 3 layers, coloring the middle layer pink with fruit extract. Boiled icing, flavored slightly with extract of rose.

Mrs. E. W Ensign.

CUP CAKE.

2 cups sugar, 1 cup butter, 4 eggs, 1 tsp. cloves, 1 heaping cup stoned raisins, 1 cup sour milk, 1 tsp. soda, 1 grated nutmeg, 4 cups flour, 1 cup chopped citron. This will make two loaves. Mrs. T. F. Quinby.

SHORT CAKE.

1 pt. flour, little salt, 2 tsp. baking powder, 2 tbsp. butter, 1 cup milk. Mix like biscuits. Bake in 2 layers with butter spread between. Mrs. W. J. Moorhead.

HERMIT CAKE.

1 cup walnuts, 1 cup raisins, $1\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ cups flour, 1 cup milk, 1 cup shortening, 2 eggs, 2 tsp. of baking powder, 2 tsp. cinnamon, 1 tsp. alspice. Last of all $\frac{1}{4}$ cup of boiling water with $\frac{1}{2}$ tsp. (small) of soda.

Mrs. B. G. Hardwick.

GINGER BREAD.

1 cup molasses, $\frac{1}{2}$ cup sugar, 2 tbsp. butter, 1 tsp. ginger, 1 tsp. cloves, 1 tsp. cinnamon, 2 tsp. soda, 1 cup boiling water, $2\frac{1}{2}$ cups flour, 2 eggs. Stir molasses, sugar, butter and spices together, then add soda dissolved in the cup of hot water, add flour, then the eggs well beaten.

Mrs. Joseph G. Palmer.

ORANGE FILLING.

Beat an egg thoroughly and add 1 scant cup sugar with which one large tbsp. of corn starch has been mixed by sifting. Add the grated yellow rind and juice of an orange and the juice of $\frac{1}{2}$ lemon. Mix thoroughly and pour over the mixture 1 cup of boiling water. Cook, stirring all the time, until it thickens slightly. Cool before using.

JELLY ROLL.

Break 3 eggs into a dish and add, 1 cup sugar, 1 cup flour, 1 heaping tsp. baking powder, $\frac{1}{2}$ cup cold water. Beat until thin and bubbling, then add flavoring. Bake in 2 pans. Spread with jelly and roll. Mrs. Charles Burwell.

MOCHA TART.

5 eggs well beaten, 1 cup granulated sugar, 1 cup flour sifted 5 times, 1 tsp. baking powder, $2\frac{1}{2}$ tbsp. Mocha Extract. Bake in layer tins, in slow oven for 20 minutes.

FILLING.

$1\frac{1}{2}$ pt. whipped cream sweetened to taste, $2\frac{1}{2}$ tbsp. Mocha Extract. Put between layers and on top.

GOLD CAKE.

This is exceedingly tender and delicious when made of sour cream. It may be baked in layers or in a loaf, putting the white and yellow batters in streaks like a marble cake. For the yellow part, beat to a cream the yolks of 4 eggs, then add a cup of sugar and beat again. Add $\frac{3}{4}$ of a cup of thick sour cream into which has been stirred $\frac{1}{2}$ tsp. soda. Next fold in a cup and $\frac{3}{4}$ of pastry flour that has been sifted several times over. and flavor with a little grated yellow rind of orange and a tsp. orange juice. or less of the extract.

CHOCOLATE ROLL.

Small cup sugar, large cup sifted flour, 3 eggs, beat whites first then add yolks, beat thoroughly, 2 tbsp. cold water, 2 tsp. baking powder, 1 tsp. vanilla. Bake in thin layers.

FILLING.

2 squares chocolate, $\frac{1}{2}$ cup water, 1 tbsp. corn starch, 3 tbsp. sugar. Cook until like custard. Spread while hot.

Mrs. Ella Clark.

EGGLESS APPLESAUCE CAKE.

Cream together $\frac{1}{2}$ cup butter and 1 cup sugar. Add $1\frac{1}{2}$ cups apple sauce and 3 cups flour, 2 level tsp. soda dissolved in 1 tbs. water. Mix thoroughly and add 1 tsp. cinnamon and 1 tsp. nutmeg. 1 cup chopped raisins and juice of 1 lemon. Bake in loaf in moderate oven.

ALMOND CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 2 cups flour, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ tsp. baking powder. Flavor with almond and bake in two layers.

FILLING.

$\frac{1}{2}$ pint cream, 2 egg yolks, 2 lbs. sugar, 1 large tsp. cornstarch. Cook well and when cool flavor with almond and add chopped almonds that have been blanched.

FROSTING.

1 cup sugar, $\frac{1}{4}$ cup water. Cook till it balls in cold water. Beat into the white of 1 egg. Flavor.

C. M. H.

FOR FILLING.

1 cup milk, $\frac{1}{2}$ cup sugar, 2 egg yolks, small lump butter, 2 tsp. flour, 1 tps. vanilla, add whites of the eggs when cold.

BOILED FROSTING.

$\frac{1}{2}$ cup sugar, 1 tbsp. cream.

Mrs. D. P. Ensign.

TWO EGG ANGEL FOOD.

1 cup flour, 1 cup sugar, 3 tsp. baking powder, pinch of salt, sift together 4 times, into all this pour 1 cup boiling milk and stir till smooth. Then fold in the well beaten whites of 2 eggs. Do not grease tin or flavor.

Miss Grace Caplin.

ANGEL CAKE.

The whites of 11 eggs, $1\frac{1}{2}$ cups full of granulated sugar, 1 cup of pastry flour (measured after being sifted 4 times), 1 tsp. cream of tartar, 1 of vanilla extract. Sift the flour and cream of tartar together. Beat the sugar into the eggs and add seasoning and flour, stirring quickly and lightly. Beat until ready to put mixture in the oven. Use a pan that has little legs at the top corner so that when the pan is turned upside down after baking a current of air will pass under and over it. Bake for 40 minutes in a moderate oven. Do not grease the pan.

Mrs. Chas. Hedwall.

BUTTERMILK CAKE.

1 coffee cup sugar, 2-3 cup butter, 2 eggs, 1 cup buttermilk, 1 cup raisins, 1 tsp. soda, 2 cups flour, spices to suit taste.

CHOCOLATE CAKE.

1 cake German sweet chocolate, grated, 1 cup powdered sugar, 5 eggs beaten separately, 6 tbs. flour; 2 level tsp. baking powder.

CHOCOLATE COCOANUT CAKE.

$\frac{1}{2}$ cup butter, 1 cup brown sugar, 1 cup flour, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup cocoanut, $\frac{1}{4}$ cup chopped walnuts, 2 sq. melted chocolate, 1 tsp, vanilla, $\frac{1}{2}$ tsp. soda, 3 eggs well beaten.

Mrs. D. P. Ensign.

CHOCOLATE CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk, 1 2-3 cups flour, 4 eggs beaten separately, $1\frac{1}{2}$ squares chocolate in 5 tbsp. hot water (set over hot water to melt, 4 level tsp. baking powder, 1 tsp. vanilla. When all together beat hard for five minutes or more. Bake in slow oven for ten minutes and gradually increase heat, watching carefully not to overbake. Mrs. F. T. Corrison.

A QUICK CAKE.

2 eggs, 1 cup of sugar, 1 tbsp. of butter, 1-3 cup of milk or cream, 1 cup of flour before sifting, 1 heaping tsp. of baking powder in flour, still all together briskly a few minutes, bake 2 cakes in hot oven, can be baked and ready for table in 20 minutes. Mrs. O. C. Calhoun.

SPONGE CAKE.

4 eggs, whites and yolks beaten separately, then together thoroughly, 1 cup sugar well beaten in, $\frac{1}{2}$ cup potato flour with 1 tsp. baking powder folded in. Bake in angel food tin about 40 minutes in moderate oven. Add pinch salt and flavoring. Mrs. Arthur Mather.

DATE LOAF.

1 lb. dates, 1 lb. English walnuts, 1 cup sugar, 1 cup flour, pinch of salt, 4 eggs beaten separately, 2 tsp. vanilla, 2 tsp. baking powder. Bake 90 minutes. Keeps as well as fruit cake. Mrs. Chas. Oliver.

BUTTER FILLING FOR LAYER CAKE.

$\frac{1}{4}$ lb. freshened butter, 2 cups powdered sugar, yolks of two eggs. Cream butter and sugar thoroughly, then add the eggs and two tbsp. of cream. Flavor to taste. Cream all well together. Mrs. D. H. McMullen.

DEVILS FOOD.

1 cup sugar, $\frac{1}{4}$ cup butter (soft), 1 egg, $\frac{1}{4}$ cup sweet milk, 2 good tsp. baking powder, $1\frac{1}{2}$ cups flour; 2 squares chocolate dissolved in $\frac{1}{2}$ cup boiling water. Put all in a mixing bowl and beat five minutes or longer.

Mrs. Hugh Wakefield.

DEVILS FOOD. (Inexpensive and good.)

1 cup sugar, $\frac{1}{2}$ cup sour milk or cream (latter is best), 1 level tsp. soda, $\frac{1}{2}$ cup hot water, $1\frac{1}{2}$ squares chocolate, $1\frac{1}{4}$ cups flour, 2 eggs, vanilla, pinch of salt. Put sugar, cream and soda together, dissolve chocolate in hot water. Save white of one egg for frosting. Beat the rest and add to cake mixture. Sift flour thoroughly and add. Frost with boiled frosting using remaining white of egg and one cup of sugar. Bake in a dripping pan in moderate oven. Mrs. J. C. Moodey.

FUDGE CAKE.

2 squares chocolate melted, $\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{4}$ cups flour, 2 tsp. baking powder, $\frac{1}{2}$ cup English walnuts cut fine, 1 tsp. vanilla.

FROSTING.

1 sq. chocolate melted, 2 tbsp. butter melted, 2 tbsp. milk, $1\frac{1}{2}$ cups confectioner's sugar. Grace B. Mather.

NUT LOAF.

1 cup ground nuts, mostly English walnuts; 2 cups bread crumbs, 2 beaten eggs, salt, 2 cups sweet milk or a little more if crumbs are dry, pour into a buttered baking dish, place small pieces of butter over the top, bake in slow oven 35 minutes. Serve hot. Mrs. J. C. Sterling.

NUT CAKE.

2 cups sugar, 1 cup butter, white of 5 eggs, 2 tsp. of baking powder, 1 cup milk, 3 cups flour, 1 cup chopped nuts.

Mrs. C. J. Hedwall.

DELICIOUS ORANGE CAKE.

Rub thoroughly to a cream 2 cups of sugar and 2-3 of a cup of butter, adding 3 eggs beaten separately; squeeze the juice of 2 large oranges into a cup, adding enough water to fill it. Stir this into the mixture together with $3\frac{1}{2}$ cups flour, 2 even tsp. cream tarter and 1 of soda, and a little of orange rind grated. Bake in layer tins.

FILLING.

1 egg, grate a little of the orange rind into this and the juice of half an orange, adding sugar enough to thicken.

Mrs. E. T. White.

POTATO CAKE.

Cream $\frac{1}{2}$ cup butter, 1 cup sugar, add $\frac{1}{2}$ cup mashed potatoes, 3 large tbsp. chocolate, 2 eggs beaten separately, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ tsp. vanilla, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup walnuts, $\frac{1}{4}$ tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg and cloves, $1\frac{1}{2}$ cups flour sifted 3 times with $1\frac{1}{2}$ tsp. baking powder.

Mrs. Kessing.

PLAIN CAKE.

$1\frac{1}{2}$ cups powdered sugar, $\frac{1}{2}$ cup butter, 3 eggs beaten separately, $\frac{1}{2}$ cup milk, 1 1-3 cups of bread flour, 1 scant tsp. cream of tartar, $\frac{1}{2}$ scant tsp. soda dissolved in milk, 1 tsp. vanilla, grated rind of 1 lemon, little salt. Make 2 small loaves.

Mrs. Joseph Tuttle.

PORK CAKE.

1 lb. pork chopped fine, $1\frac{1}{2}$ cups boiling water, pour on pork and let stand few minutes, 1 cup molasses, 1 cup butter, 2 eggs, 2 cups sugar, 4 cups flour, 4 lbs. raisins, $\frac{1}{2}$ lb. dates, $\frac{1}{2}$ lb. citron, $\frac{1}{2}$ tsp. cloves, 1 tsp. soda, juice and rind of 1 lemon, 2 tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg.

Mrs. M. A. Scheldrup.

SPONGE CAKE.

Sift into a bowl 1 cup of granulated sugar, 1 even cup of sifted flour, 1 tsp. baking powder, 3 eggs, 3 tbsp. cold water, pinch of salt, tsp. extract of almonds, mix all together thoroughly. Bake in a moderate oven 20 or 30 minutes.

Mrs. T. F. Quinby.

GINGER SPONGE CAKE.

1 cup molasses, 1 cup butter, 2 cups of sugar, 1 cup of sour milk, 4 eggs, 3 cups of flour, 1 tsp. of soda, 1 tbsp. of ginger. This makes two loaves. Cream butter and sugar, add well beaten yolks of eggs, then molasses and $\frac{1}{2}$ of the milk and flour. Now put in ginger and soda dissolved in the rest of the milk. Last of all the four well beaten whites of eggs.

Mrs. Fred Darling.

SOUR CREAM CLOVE CAKE.

1 egg beaten light, 1 cup sugar, 1 cup sour cream, 1 tsp. soda dissolved in cream, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. ground cloves, pinch of salt. Mix and bake in muffin pans in moderate oven.

SOUR CREAM CAKE.

1 cup sugar, 1 cup sour cream, 2 eggs, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. soda in cream, 1 tsp. baking powder in flour, flavoring and salt.

Mrs. Strange.

SNOW CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar beaten to a cream, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups of flour, whites of 4 eggs beaten very stiff and thoroughly stirred in the very last thing, 1 heaping tsp. of baking powder, flavor with vanilla or almond.

Mrs. Fred Darling.

SPICE CAKE.

$1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups sour milk, 2-3 cup butter, 1 cup currants, $1\frac{1}{2}$ cups seeded raisins, 1 tsp. ground cinnamon, $\frac{1}{2}$ tsp. ground allspice, $\frac{1}{2}$ tsp. ground nutmeg, 1 heaping tsp. soda, 3 eggs, 2 2-3 cups of flour. When done, mix $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ cup butter, spread over top, cover and let steam.

Mrs. T. F. Quinby.

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5 eggs, $1\frac{1}{4}$ cups granulated sugar, 1 cup flour, 1-3 tsp. cream tartar, pinch salt added to whites of eggs before whipping flavor to taste. Sift, measure and set aside, sugar and flour. Separate the eggs, putting the whites in the mixing bowl and the yolks in a small bowl. Beat yolks to a very stiff froth, whip eggs to a foam, add cream tarar and whip until very stiff. Add sugar to the whites and beat in, then yolks and beat in, then flavor and beat in, then flour and fold lightly. Put in moderate oven at once, bake 30 to 40 minutes.

Mrs. Charles Burwell.

ICING.

$1\frac{1}{2}$ cupfuls sugar, 2 eggs (the whites), 3 tbsp. of water. Boil sugar and water together until syrup threads when dropped from spoon. Add the eggs beaten to a stiff froth and beat until stiff enough to spread nicely. Flavor with vanilla or rose.

Alma R. Holland.

WHITE MOUNTAIN CAKE.

1 cup butter, 2 cups of sugar, 1 cup sweet milk, 3 cups flour, whites of 5 eggs, 2 tsp. of baking powder, 1 lb. mixed nuts, weighed in shell.

Mrs. Charles Hedwall

WHITE LAYER CAKE.

2 cupfuls of sugar, $\frac{1}{2}$ cupful (small) of butter; 1 cupful milk, $2\frac{1}{2}$ cupfuls of flour (measure before sifting), 4 eggs (the whites), 2 tsp. baking powder. Bake in 3 layers.

THANKSGIVING CAKE.

3 eggs, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ tsp. baking powder, $\frac{1}{2}$ lb. citron cut fine, 1 tsp. lemon extract. Cream the butter and sugar. Separate the eggs. Add the beaten yolks, then milk. Sift the baking powder with the flour and add flour and extract. Add citron and lastly fold in beaten whites of eggs. Bake in 3 layers. Whites of 2 eggs for icing, 2 cups of sugar and tsp. lemon extract. Boil the sugar with a little water until it spins a thread. Add the beaten whites of the eggs and beat until thick enough to spread. Add flavoring.

WHITE LADY CAKE.

$\frac{1}{2}$ cup butter, scant, $1\frac{1}{2}$ cups granulated sugar sifted, 1 cup cold water, 3 even cups flour sifted 3 times before using, 2 rounded tsp. baking powder, whites 4 eggs, flavoring. Cream the butter and sugar, add 1-3 of the water with 1 cup flour, beat thoroughly, add second cup flour, continue beating, into the last cup flour is sifted the baking powder and add as the others, then the rest of the water, flavor and fold in the stiffly beaten eggs.

WHITE CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 2 cups flour, nearly 1 cup sweet milk, heaping tsp. baking powder, whites of 4 eggs well beaten, flavor with almond, or add 1 cup English walnuts, cut fine. Mrs. E. W. Ensign.

WHITE CAKE.

1 cup sugar, $1\frac{1}{2}$ cups flour, 1 rounding tsp. baking powder. Put into a cup whites of 2 eggs. Fill cup half full of soft butter. Then fill cup with milk. Add flavoring and beat all ingredients 5 minutes.

Mrs. Hugh Wakefield.

WALNUT FARINA CAKE.

Yolks of 6 eggs beaten with $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup walnut meats, $\frac{3}{4}$ cup Farina, $\frac{1}{2}$ tsp. baking powder, sifted with Farina, add whites beaten very stiff. Beat batter well. Bake in 2 layers, put whipped cream between.

C. M. Cumbow.

LADY BALTIMORE CAKE.

$\frac{1}{2}$ cup of butter, scant, $1\frac{1}{2}$ cups of granulated sugar, sifted, 1 cup of cold water, 3 even cups of flour, sifted three times before measuring, 2 rounded tsp. of baking powder, whites of four eggs. Flavor with $\frac{1}{4}$ tsp. of almond extract and $\frac{1}{2}$ tsp. of vanilla, mixed. Cream the butter and sugar, add 1-3 of the water with 1 cup of the flour, beat thoroughly, and add second cup of flour, continue beating, into the last cup of flour sift the baking powder, and add as the others, then the rest of the water, flavor and then cut and fold in the stiffly beaten whites very carefully. This will make 3 layers 12 inches square, or 2 layers 14 inches square. Layer cakes require a hotter oven than loaf cakes.

FILLING FOR LADY BALTIMORE' CAKE.

Grind together in the meat grinder, $\frac{1}{2}$ lb. of figs; $\frac{1}{2}$ lb. pecans or English walnuts and $\frac{1}{4}$ lb. raisins. Make a boiled icing of 2 cups of granulated sugar, $\frac{1}{2}$ cup of water; whites of 2 eggs. Boil sugar and water together gently without stirring until it threads from the spoon, turn this mixture slowly in the stiffly beaten whites of the eggs, beat while turning on the hot liquid, continue beating until of the right consistency to spread, leave out one-third and into the rest stir the fruit and nuts. Spread the fruit icing between the layers and on the top, and over this spread the plain white icing.

APRICOT FILLING.

Apricot pulp sweetened. Butter layers of cake and spread apricots between and on top. Serve with whipped cream.
Mrs. W. J. Moorhead.

CHOCOLATE ICING.

1 cake German sweet chocolate, 1 cup confectioner's sugar, 1 egg; 2 tbsp. sweet cream. Vanilla flavoring added after cooking. Mix in order given. Beat egg without separating. Set bowl in boiling water on range until all is dissolved. Apply an inch thick on cake.

Miss G. I. Chase.

MARSHMELLOW FROSTING.

2 cups of sugar, 1 cup of water, pinch of cream tartar, 2 whites of eggs, 2 tbsp. granulated gelatine dissolved in 1 tbsp. of water. After boiling sugar and water stir into gelatine and turn in the whites of eggs.

Mrs. William H. Norton.



CARAMEL FROSTING.

1 cup caramel sugar, 1-3 cup butter; $\frac{1}{2}$ cup milk.

Mrs. H. L. Wakefield.

LEMON CAKE FILLING.

1 cup hot water, 1 cup of sugar, juice and rind of 1 lemon grated, 1 tbsp. of corn starch dissolved in a little cold water. When almost cooled add 1 beaten egg.

Mrs. Charles Hedwall.

BROWNIES.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup nuts, 2 squares chocolate melted, 1 cup flour, pinch of salt. Cream, butter and sugar, add eggs well beaten, then nuts and melted chocolate. Flour and salt last. Do not mix too stiff. Drop by tsp. on greased tin a little distance apart. No soda or baking powder required. This will make 4 dozen.

Mrs. J. C. Moodey.

WALNUT TORTE.

Beat yolks of 6 eggs until thick and creamy, add 1 cup granulated sugar, $\frac{1}{2}$ cup of cream of wheat, $\frac{1}{4}$ cup crushed dry toast, 1 cup finely chopped walnuts, add 6 stiffly beaten whites of eggs. Bake in 3 small layers; 20 minutes, spread raspberry jam between 2 layers, cover top and sides with whipped cream, sweetened and flavored.

Mrs. Pierce.

Cookies and Doughnuts

*"He's lost every hoof and hide,
I'll bet a cookie."*

—Bret Harte.

An enormous dish of balls of sweetened dough, fried in hog's fat, and called doughnuts or olykaoeks. —Irving.

GERMAN ALMOND COOKIES.

Whip whites of eggs to a stiff froth, add 1 lb. granulated sugar, 1 lb. of finely chopped almonds, 1 tsp. cinnamon, grated rind of 1 lemon; drop small tsp. on a buttered tin and bake slowly $\frac{1}{2}$ hour. Mrs. Pierce.

MARGUERITE RECEIPT.

1½ tbsp. granulated sugar, 1½ tbsp. powdered sugar, $\frac{1}{2}$ tsp. lemon juice, white of 1 egg unbeaten, $\frac{3}{4}$ cup of chopped walnuts. Mix well together and spread on crackers; brown in a hot oven. Mrs. Lugsden.

HERMITS.

1½ cups brown sugar, 1 cup butter, 2 eggs, 1 cup chopped raisins, 2 tbsp. milk, cinnamon, cloves, nutmeg, 1 tsp. saleratus. Mrs. John F. Willis.

CHOCOLATE BARS.

1-3 cup butter, 1 cup sugar, 2 eggs, 1 level cup pastry flour or scant cup ordinary flour, 2 squares chocolate, 1 cup walnut meats chopped. Cream butter and sugar, add eggs beaten together add flour. Melt chocolate and add, mixing thoroughly. Add walnut meats. Spread about one-half inch thick in buttered tin and bake $\frac{3}{4}$ hour in very slow oven. This should be a little sticky when first baked. Cut into bars.

Miss G. I. Chase.

WALNUT BROWNIES.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ milk, 1 egg, $\frac{1}{2}$ tsp. soda, $1\frac{1}{2}$ cups flour, 1 tsp. cinnamon $\frac{1}{2}$ tsp. alspice, $\frac{1}{2}$ tsp. (small) ginger. Bake in gem pans and decorate on top with walnut meats and dates.

Mrs. B. G. Hardwick.

CHOCOLATE HERMITS.

1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup milk, 2 tsp. baking powder, 3 tbsp. melted chocolate, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup nuts, $1\frac{1}{2}$ cups flour, pinch of salt. Drop from spoon on to buttered pans.

Miss Grace Caplin.

LEMON COOKIES.

1 pt. sugar, 1 cup butter, 3 eggs, juice and grated rind of 1 lemon, 1 tsp. soda dissolved in lemon juice, 1 qt. flour. Do not mix too stiff. Roll, cut and bake.

Mrs. E. W. Ensign.

OATMEAL DROPS.

Cream 1 cup butter and 1 cup sugar, add 2 well beaten eggs, 4 tbsp. milk, $\frac{3}{4}$ tsp. soda, 1 tsp. cinnamon, 1 cup chopped raisins, 2 cups oatmeal, 2 cups flour. Bake on buttered paper, make batter quite stiff. Mrs. J. F. Willis.

PEANUT COOKIES.

Cream together two rounded tbsp. of butter and $\frac{1}{4}$ cup granulated sugar, add 1 well beaten egg, 2 tbsp. milk and 1 tsp. of lemon juice, mix 1 tsp. of baking powder with $\frac{1}{2}$ cup of flour and stir in, add 1 cup of finely chopped peanuts and more flour if necessary to make a stiff batter. Drop by tsp. in buttered tins, an inch or so apart and bake in a quick oven. Mrs. Rodearmel.

PITTSBURG COOKIES.

2 cups of sugar, 1 cup butter, 1 cup of rich sour cream, 2 eggs, 5 cups of flour, 1 tsp. soda, pinch of salt and a little nutmeg. Roll cookies very thin, sprinkle a little sugar on top and bake. Mrs. Walter Cobban.

FLORIDA COOKIES.

2 cups brown sugar, 1 cup butter, 3 eggs, $\frac{1}{4}$ grated nutmeg, 3 cups flour, 2 cups seeded raisins; 1 tsp. soda (dissolved in 1-3 cup hot water). Drop from a spoon and bake in a moderate oven. Mrs. J. C. Buchanan.

GINGER COOKIES.

1 cup molasses, 1 cup sugar, 1 cup melted butter, 2 eggs, scant $\frac{1}{2}$ cup boiling water, 1 tbs. soda, 1 tsp. ginger. Let this batter cool then add flour to mix very soft. Roll out or drop from spoon on greased pans.

Mrs. C. H. Burwell.

GINGER COOKIES.

1 cup sugar, 1 cup shortening, 1 cup molasses, 1 cup sour cream with 1 tsp. soda, 1 tsp. ginger, 1 tsp. cinnamon, 1 tsp. cloves. Flour to make medium thickness. I always roll out dough and make a test first. If **very** rich cream is used $\frac{3}{4}$ cup shortening is plenty. Pinch salt. Mrs. Arthur Mather.

VERY RICH DELICIOUS COOKIES.

$\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. sugar, 3 yolks of eggs, $\frac{3}{4}$ lb. flour, 3 tbs. cream. Mix all together on a board and roll out very thin, cut in shapes and sprinkle nuts or cocoanut on top. Any flavoring. These bake very quickly.,

Mrs. G. Norstrom.

GRAHAM COOKIES.

1 cup sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sour milk, tsp. soda, spices to taste. Stir stiff with graham flour, use white to roll out, mix quite soft. Mrs. J. C. Sterling.

ICING.

1 cup white sugar, $\frac{1}{2}$ cup milk, 2 squares of chocolate. Boil until thick, then add yolk of 1 egg. Boil 1 minute more, take from fire and stir until the right consistency to frost. Mrs. Longsdorf.

MACAROONS.

Whites of 2 eggs, $1\frac{1}{2}$ cups almond powder. Mix the almond powder gradually with the unbeaten whites of eggs. The mixture should be thick enough to look somewhat rough. Add more powder to thicken, if it is not sufficiently thick. Bake on unbuttered paper. Drop the macaroon mixture on the paper, allowing 1 tsp. for each macaroon. Bake in a very slow oven for 15 minutes, or until a delicate brown. The time should not exceed 20 minutes. When done, place paper on a wet board and allow it to stand for a few minutes, then remove macaroons from paper. When cool, place in a tin box or a glass jar. They should be kept several days before using.

JUMBLES.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 2 eggs, $\frac{1}{8}$ nutmeg, $\frac{1}{2}$ lb. flour. Sift the spice with the flour. Cream the butter, add the sugar gradually and cream again. Add the eggs unbeaten and stir until light. Add the flour slowly and mix well. Place 1 tsp. of dough on a smooth baking sheet and bake in a hot oven until the edges are a delicate brown. Do not put the cakes too close together. Remove from the sheets as soon as they are taken from the oven.

CREAM PUFFS.

1 cup hot water, 1 cup butter. Boil these together, then stir in while boiling 1 cup flour. Let mixture cool and then add 3 eggs not beaten. Mix well and drop on buttered tins.

CREAM FOR PUFFS.

2 cups milk, $\frac{1}{2}$ cup sugar, 1 egg, 2 tbsp. flour. Stir all together and stir into milk while boiling. Flavor with vanilla. Add pinch salt. When cakes are cool open on side and fill. Mrs. Arthur Mather.

COOKIES.

1 lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. sugar, yolks of 3 eggs, 3 tbsp. cream, flavoring. Mix all together at once. Roll out very thin. Bake a small sheet of dough and crush up with sugar to sprinkle on top of cookies before baking them. Mrs. Oscar Lund.

DATE AND WALNUT BARS.

2 eggs beaten separately, $\frac{3}{4}$ cup sugar, 3 heaping tbsp. flour, 1 level tsp. baking powder, 1-8 tsp. salt, 1 cup dates cut in small pieces, 1 cup broken walnuts. Put dates and walnuts through the meat grinder. Mix them with the sugar. Add the beaten yolks and beat. Then add the whites. Sift the baking powder and flour thoroughly, add to mixture and beat thoroughly. Bake in a thin sheet and cut in bars when cold.

Mrs. George F. Burwell.

MOLASSES SNAPS.

1 cup butter, 1 cup sugar, 1 cup molasses, 1 tsp. soda, 1 tbsp. vinegar, vinegar on soda. Mix stiff with flour; roll thin and bake in hot oven. Mrs. Charles H. Burwell.

CHOCOLATE COOKIES.

1 cup of light brown sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 whole egg and the yolk of another, 4 tbsp. melted chocolate, 2 tsp. baking powder. Beat sugar and butter together. Add the egg and chocolate. Beat again, then add milk and flour. Add raisins and nuts if you so desire. Drop from tsp. far apart on greased pan.

CHOCOLATE DROPS.

1 cup light brown sugar, $\frac{1}{2}$ cup melted butter, 2 squares of chocolate (melted), $\frac{1}{2}$ cup sweet milk, 1 cup chopped nuts, 1 egg; $\frac{1}{2}$ tsp. soda, $1\frac{1}{2}$ cups flour, 1 tsp. vanilla. Drop with tsp. on buttered tins. Frost with chocolate icing.

PECAN COOKIES.

1 cup pecan nuts quite fine, 2 rounded tbsp. butter to a cream, $\frac{1}{4}$ cup sugar, beat 1 egg light and add mixture with 2 tbsp. milk and 1 tbsp. lemon juice, $\frac{1}{2}$ cup flour, with 1 level tsp. baking powder; add chopped nuts and enough more flour to make a stiff drop batter. Drop by tsp. on buttered tin. Mrs. M. G. Rodearmel.

BANANA FRITTERS.

Remove the skins from 4 bananas, and cut them in half. Mix the yolk of 1 egg with 1 gill of water and 1 heaping tbsp. of flour, 1 tsp. of sugar, and $\frac{1}{2}$ tsp. of melted butter. Beat the whites to a stiff froth. Add the mixture to the beaten white while stirring. Dip the bananas separately into the batter, drop them into hot fat, and fry to a golden brown. Serve with a sauce made by mixing 1 tsp. of cornstarch with cold water, and $\frac{3}{4}$ cup of boiling water, 1 tsp. butter, 1 tbsp. sugar, a little nutmeg and vanilla flavoring. Mrs. Quinby.

WHITE COOKIES.

2 cups granulated sugar, 2-3 cup butter or lard (1 use half lard), 1 cup sour cream, 1-3 tsp. soda (small) into cream, pinch salt, $1\frac{1}{2}$ tsp. baking powder in flour; flour enough to mix soft; flavor (I use nutmeg); sprinkle sugar over top before baking. Mrs. J. R. Hughes.

LOVE IN A TANGLE.

2 eggs beaten separately very light; 2 tbsp. powdered sugar, little salt; 2 tbsp. thick sweet cream, flour to roll very thin. Cut in long narrow strips and fry like doughnuts. Dust with powdered sugar.

Mrs. J. W. Campbell.

SANDTARTS. (Sandplättchen.)

$\frac{3}{4}$ lb. sugar, $\frac{1}{2}$ lb. flour, $\frac{3}{4}$ lb. butter, 3 eggs, $1\frac{1}{2}$ tsp. baking powder, grated rind of 1 lemon; $\frac{1}{2}$ tsp. vanilla extract. Roll out and cut into small cakes.

Mrs. William De la Barre.

ROLLED OATS MACAROONS.

$1\frac{1}{4}$ cups rolled oats, 1 egg, 2 tbsp. cream, 2 of milk, 2 of water, let stand until the oats have soaked up the moisture, then add 1 cup of powdered sugar, 1 tsp. cinnamon, 1 tbsp. melted butter, add enough whole wheat flour to make stiff and 2 tsp. baking powder. Make into balls as large as walnuts and flatten slightly. Bake in moderate oven.

Mrs. Kessing.

OATMEAL COOKIES.

3 cups flour, 1 cup oatmeal, 1 cup sugar, rubbed together with 1 cup lard, 1 tsp. soda, 1 tsp. salt, $\frac{1}{2}$ cup water, or enough to wet the dough. Roll very thin and bake in a quick oven.

OATMEAL DROPS.

1 egg beaten light, add $\frac{1}{2}$ tbsp. melted butter, $\frac{1}{2}$ cup sugar, 1 tsp. baking powder, $1\frac{1}{4}$ cup of uncooked oatmeal, flavoring and salt. Drop very far apart on baking tins, not over a tsp. in each, bake in slow oven.

Mrs. Strange.

ROCKS.

2 cups brown sugar, 1 cup butter, 3 eggs, $\frac{1}{2}$ cup sweet milk, boil it and stir in 1 tsp. level full soda, 1 cup English walnuts, $\frac{1}{2}$ lb. seeded raisins, 3 cups of flour, $\frac{1}{2}$ tsp. each of cloves, cinnamon, nutmeg and allspice. Flour the nuts and raisins. Stir together well and dip tsp. in buttered pan to bake.

Mrs. C. H. Burwell.

ROCKS.

2 cups sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup butter, 2 eggs, 1 tsp. each cinnamon, nutmeg and cloves, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ tsp. salt, 1 cup walnut meats, 3 cups flour. Cream, butter and sugar, then add well beaten eggs. spices and soda dissolved in milk. Then walnut meats and flour. Will be quite stiff. Drop by tsp. on greased tins and bake in moderate oven.

Mrs. F. A. Hanscom.

SPRINGELE.

7 large eggs, whites beaten to a froth, and the yolks beaten light, mill all together with 2 lbs. of pulverized sugar, stir for 1 hour, then add enough flour to make a soft dough. Roll and cut into small cakes. Let stand over night. In the morning sprinkle a few anise seed in the pans that you bake the cakes in. Bake slowly.

Mrs. William De la Barre.

OATMEAL COOKIES.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup oatmeal, 2 cups flour, 2 eggs, 4 tbsp. milk, sweet, 1 tsp. soda, 1 tsp. cinnamon, 1 cup raisins, mix and drop with tsp. on buttered pans to bake.

Miss L. B. Marvin.

TATTERS. (Zerriszene Hosen.)

1 egg; $\frac{1}{2}$ eggshell full of water, pinch of salt, butter about the size of a filbert. Beat the egg and add the water and salt. Put butter in flour, using as much flour as the egg and water will absorb. Knead on board very stiff. Roll out very thin. Let dry for half an hour. Cut into irregular pieces and cut a number of slits in each. Fry in deep, hot fat. Do not let them brown. Drain on paper and sprinkle with powdered sugar and cinnamon while hot.

Mrs. T. F. Quinby.

BANBERRY TARTS.

1 cup raisins chopped fine, 1 cup sugar, juice and grated rind of 1 lemon, 1 egg; citron size of egg. Cut crust size of small saucer, shape, wet edge and fold over.

Mrs. Charles Burwell.

COCOANUT WAFERS.

1 egg, $\frac{1}{2}$ cup white sugar, 1 tbsp. melted butter; $\frac{3}{4}$ cup rolled oats, $\frac{1}{4}$ cup coconut, little salt and vanilla. Drop from tsp. on buttered tins 1 inch apart, bake quickly.

Gladys A. Campbell.

GINGER NUTS.

1 cup molasses, 1 tsp. ginger, $\frac{1}{2}$ tsp. salt, 1 tsp. soda, 2 tbsp. butter, $\frac{1}{2}$ cup boiling water, flour to roll soft. Cut into doughnuts and fry in hot lard.

Mrs. T. F. Quinby.

HICKORY WAFERS.

Beat 2 eggs until light, then add $\frac{1}{2}$ lb. brown sugar that has been rolled fine, $\frac{1}{2}$ lb. chopped walnut meats, 5 tbsp. flour; pinch of salt, $\frac{1}{2}$ tbsp. baking powder. Drop small spoonfuls far apart on buttered pans. Bake until light brown.

Mrs. John Jinks.

DOUGHNUTS.

$1\frac{1}{2}$ cups light brown sugar (without shortening), 1 egg, 1 cup sour milk, a little salt, $\frac{1}{2}$ grated nutmeg, tsp. soda dissolved in a little hot water, flour to make soft dough. Cut into cakes and fry in hot lard.

Mrs. T. F. Quinby.

RAISED DOUGHNUTS.

1 heaping qt. stiff bread dough, 1 coffee cup sugar, $\frac{1}{2}$ cup shortening, 3 eggs, cinnamon and nutmeg.

Mrs. Charles Burwell.

DOUGHNUTS.

1 cup sugar, 2 eggs well beaten, 1 small tbsp. lard, melted, 1 cup sour milk in which dissolve $\frac{1}{2}$ tsp. (small) soda; salt, 1 tsp. baking powder in flour, nutmeg, flavor, mix soft.

Mrs. J. R. Hughes.

DOUGHNUTS.

2 eggs, $1\frac{1}{2}$ cups sugar, 4 tbsp. of melted lard, 1 cup sweet milk, 2 heaping tsp. of baking powder, a little nutmeg, a pinch of salt. Flour to make a very soft dough.

Mrs. Gould.

DOUGHNUTS WITHOUT EGGS.

1 cup sour milk, 1 cup sugar, 1 tsp. soda, 2 melted tsp. butter, little salt and spice.

Mrs. John F. Willis.

DOUGHNUTS (with potatoes.)

2 small potatoes boiled and mashed with a piece of butter the size of a walnut, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup sweet milk, add flour to make a soft dough. 3 tsp. of baking powder. Mrs. Fred Darling.

KRAPFEN or BERLINER PFANKUCHEN.

Melt $\frac{1}{2}$ lb. butter and let it cool, stir in the yolks of 10 eggs and 5 tbsp. of pulverized sugar. Stir this for $\frac{3}{4}$ of an hour in one direction. Add one yeast cake (compressed), which has been dissolved in $\frac{1}{2}$ pt. of warm milk and enough warmed flour to make a soft dough. Work the dough until it blisters and then cut into small cakes with a cake cutter. Cover with a cloth and let get light. Fry in deep, hot lard. If you want to fill them do not cut the cakes as thick as it takes 2 layers for this. Put some jam on $\frac{1}{2}$ and cover the second piece. Mrs. William De la Barre.

KRAPFEN.

1 cup milk, 1 yeast cake dissolved in milk, enough flour to make a sponge. Set to rise and when light add $\frac{1}{4}$ lb. pulverized sugar, yolks of 6 eggs, $\frac{1}{2}$ pt. of warm thin cream, 2 tbsp. rum, $\frac{1}{4}$ lb. melted butter, 1 lemon rind grated, a little salt, and enough warm flour to make soft dough. Knead until it blisters, let rise. When light cut into cakes and let rise again. Fry in deep fat. These also may be filled. Mrs. William De la Barre.

Puddings and Sauces

"The Proof of the Pudding is the Eating."—Cervantes

"Hunger is the best sauce."

APPLE FLUMMERY.

An exceedingly dainty dessert. Pare and core 2 lbs. of tart apples, cook until tender with a lb. of sugar, the finely minced rind of a lemon, and water to barely cover, drain the juice from the apples, beating these to a pulp. Soak an ounce of gelatine in a little cold water for half an hour, add it to the apple juice and stir over the fire until all is dissolved, now stir in the apple pulp and a cupful of cream. Keep stirring over the fire for 5 minutes. Do not let it boil. Turn into a mould wet with cold water and when set serve with whipped cream.

Mrs. E. T. White.

APPLE COTTAGE PUDDING.

$\frac{1}{2}$ cup milk, 1 tbsp. melted butter, 1 cup flour, $\frac{1}{2}$ cup sugar, 1 tsp. baking powder, 1 tsp. vanilla. Mix into a batter and pour it over sliced apples in buttered pan. Bake in moderate oven and serve with cream or lemon sauce. This is good with other fruits. D. H.

PANNED BAKED APPLES.

Wash, quarter and core 4 tart apples; slice thin in a casserole or baking dish, sprinkle over them $\frac{1}{2}$ cup of sugar, add $\frac{1}{2}$ cup water. Cover the dish and bake twenty minutes in a hot oven. They must be tender but not broken. Serve in dish in which they were baked.

H. G. H.

PAN DOWDY.

Pare and quarter enough tart apples to fill a 5 lb. jar. Pour over the apples 1 cup of molasses, $1\frac{1}{2}$ cups water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp. ground allspice. Cover all with a nice raised biscuit dough at least an inch thick. Bake in a moderate oven from four to six hours. Break up the crust and press down into the apple and juice.

Mrs. Quinby.

APPLE SNOW.

Stew 3 large tart apples, strain and beat with an egg beater. Beat the whites of 2 large eggs stiff, add $\frac{1}{2}$ cup sugar gradually to the eggs, beating all the time, add the apple and beat till like snow. Pile lightly in a glass dish, garnish with jelly. Serve with boiled custard or cream.

PRUNE WHIP.

Prune whip is made in the same way, only not so much sugar is necessary and a little vanilla flavoring added. Some prefer the prunes chopped. Always soak them over night and stew slowly for a couple of hours.

STEAMED FRUIT PUDDING.

$2\frac{1}{2}$ cups flour, 1 tsp. soda, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. nutmeg; $\frac{1}{2}$ tsp. cinnamon, $\frac{3}{4}$ cup beef suet, 1 cup molasses, 1 cup sweet milk, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup currants. Sift 2 cups of flour, soda, salt, nutmeg and cinnamon together thoroughly. Add the beef suet, finely chopped, the molasses, then the milk and last of all the fruit which has been mixed with the remaining flour. Pour into a buttered mold and steam for $2\frac{1}{2}$ hours. If it is put into small moulds steam $1\frac{1}{4}$ hours.

HARD SAUCE.

1-3 cup butter, 1 cup powdered sugar, $\frac{1}{2}$ tsp. vanilla; or $\frac{1}{4}$ tsp. nutmeg, cream the butter, add the sugar gradually, beating until it is light and creamy. Add flavoring and beat again. Serve very cold.

APPLE WITH OATMEAL.

Pare and slice several apples. Place a layer in a well greased baking dish, then a layer of cooked oatmeal, until all is used. Put in oven and bake twenty minutes. Serve with sugar and cream. Hazel Willis.

SCOTCH APPLE PUDDING.

Peel, core and cut in quarters enough tart apples to fill a 3 lb. jar. grate nutmeg over top, cut up $\frac{1}{4}$ cup of butter over top, $\frac{1}{2}$ cup water, cover jar, place in oven and cook until tender, when done pour over top a batter that is made of 1 egg, 4 tbsp. melted butter, pinch salt; 1 heaping tsp. baking powder, 1 cup flour, and enough milk to make a batter the consistency of batter cakes, bake in oven 25 minutes longer. Turn crust down on a platter and spread over top hard sauce flavored with cherry. Cover all with whipped cream. On top of that place hot marshmallows and cherries. Serve hot. Mrs. W. A. Mather.

SPANISH CREAM.

1 qt. milk, $\frac{1}{2}$ box gelatine, 2-3 cups sugar, 3 eggs; flavoring. Let the gelatine and milk heat in a double boiler until the former is dissolved. Stir briskly the yolks of the eggs and the sugar beaten light together. Let steam for 2 or 3 minutes. Just before removing from the fire stir in the well beaten whites of the eggs. Add flavoring when partly cooled. Turn into a wet mold. Serve cold with cream. Mrs. J. C. Buchanan.

CHERRY CHARLOTTE.

Soak $\frac{1}{2}$ oz. of gelatine in $\frac{1}{2}$ teacup of milk. Beat yolks of 5 eggs into $\frac{1}{4}$ lb. of powdered sugar, add $\frac{1}{2}$ cup of milk, cook until it begins to thicken. Take from the fire and add the gelatine, then strain into a large pan. Place where it will set quickly. When it begins to set add the whites of the 5 eggs well beaten. $\frac{1}{2}$ pt. of whipped cream, $\frac{1}{4}$ cup of cherry, or vanilla. Serve with whipped cream.

Mrs. Fred Robertson, Wichita.

BURNT ALMOND CHARLOTTE.

1 cup of sweet almonds, blanched and chopped fine, $\frac{1}{2}$ box of gelatine, soaked 2 hours in $\frac{1}{2}$ cup of cold water, when gelatine is sufficiently soaked put 3 tbsp. of sugar into a sauce pan over the fire and stir until it becomes liquid and looks dark. Then add the almonds to it and stir 2 minutes more. Turn it out on a platter, set aside to cool. After they become cool enough break them in a mortar, put them in a cup and one half of milk and cook again for 10 minutes. Beat together the yolks of 2 eggs with a cupful of sugar and add to cooking mixture, also add gelatine. Stir until it is smooth and well dissolved. Take from the fire, set into a basin of ice water, and beat it until it begins to thicken. Then add to that 2 qts. of whipped cream; turn the whole carefully into moulds, set on ice to become firm. Sponge cake may be placed around mould if desired. Serve with whipped cream. Half of this recipe serves 20, be liberal with almonds. Mrs. Fred Robertson, Wichita.

PUDDING SAUCE.

1 cup sugar, $\frac{1}{2}$ cup butter; 1 egg, juice of 1 lemon, or $\frac{1}{2}$ cup water with $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ cup water. Beat well and cook until clear. Mrs. Fred H. Boardman.

APPLE TAPIOCA.

$\frac{1}{2}$ cup tapioca soaked over night, in the morning pour over 1 pt. boiling water and simmer over the fire until transparent. Pare and core 6 tart apples, place in baking dish, pour tapioca over them, season with a lump of butter, cinnamon and sugar to taste, if apples are juicy do not use lemon, if not, add juice of 1 lemon. Cook until done. Serve with cream.

MINT JELLY.

1 tbsp. granulated gelatine; 1 lemon, 1 cup sugar; 1 pt. hot water; 4 tbsp. mint cut in bits. Soak gelatine in little cold water. Mash mint, mixed with a little of the sugar, with a spoon. Pour over this the hot water. Add other ingredients. Strain and set in mould.

Mrs. W. H. Norton.

SUET PUDDING.

1 cup suet chopped fine, 1 cup of molasses, 1 cup sour milk, 2 eggs, 1 cup raisins, $\frac{1}{4}$ tsp. each of cinnamon, cloves and nutmeg, 1 tsp. soda, use enough flour to make a stiff batter, and steam $1\frac{1}{2}$ hours.

SAUCE.

1 cup sugar dissolved in $\frac{1}{2}$ cup water. Thicken with a little bit of flour. Add a piece of butter size of walnut, a little grated nutmeg, tbsp. of molasses, and enough vinegar to give tart taste. Strain.

Mrs. T. F. Quinby.

BROWN PUDDING.

1 cup molasses; 1 cup sweet milk, 1 cup suet chopped fine or $\frac{1}{2}$ cup melted butter; 1 cup raisins; $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. soda. Mix well, salt and spice to taste and steam 2 hours.

BREAD PUDDING.

2 cups of bread crumbs, then 1 cup of raisins, 1 cup of molasses, 1 tbsp. of melted butter, 1 tsp. of soda in one cup of boiling water, and $\frac{1}{2}$ tsp. of baking powder, nutmeg and cinnamon in 1 cup of flour, 1 egg. Steam 2 hours. The virtue of this pudding lies in the fact that the last is as good as the first, as, by re-steaming, it tastes as fresh as when first made.

Mrs. George H. Rentz.

CHRISTMAS PUDDING.

Slice a loaf of baker's bread. Cut off the crust. Have slices medium thick. Butter each well. Take a cake tin, fit the bread into it in layers and sprinkle with seeded raisins between the layers. When the tin is filled make a sweet custard of 5 or 6 eggs to 1 qt. of milk and season with grated nutmeg. Pour over the bread, filling the tin. Press down and put a weight on to keep under custard. Let stand over night. In the morning if the custard has been absorbed add enough more to cover. Bake in rather slow oven about an hour or until it puffs up and is nice light brown. Serve with or without sauce.

Mrs. T. F. Quinby.

BLUEBERRY PUDDING.

1 egg, butter size of an egg, 1 cup sweet milk, 1 cup sugar, 1 heaping tsp. baking powder, a little salt sifted in flour, flour to make a very stiff batter. Add 2 cups of fresh blueberries. Fold in carefully so as not to crush. Steam until a straw comes out clean. This may be baked in a tin or in gem pans. Served hot with butter. Any pudding sauce may be used.

Mrs. Quinby.

CARROT PUDDING.

1 cup grated carrots, 1 cup grated potatoes, 1 cup suet or $\frac{1}{2}$ cup butter, 1 cup brown sugar, 1 cup bread crumbs, 1 cup syrup, $1\frac{1}{2}$ cups flour, 2 tsp. baking powder, 1 cup floured raisins, 1 cup currants. Steam closely for three (3) hours.

FIG PUDDING.

1 cup seeded raisins, 1 cup chopped figs, 1 cup suet, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups molasses, 1 level tsp. soda, $\frac{1}{2}$ tsp. cinnamon, ginger and nutmeg. Steam 3 hours and serve with sauce.

SAUCE.

Cream 1 cup sugar, $\frac{1}{2}$ cup butter, add 3 well beaten eggs, 6 tbsn. hot water, put in double boiler and heat; 1 tsp. vanilla. Mrs. T. M. Partridge.

FIG PUDDING.

1 cup chopped figs, 1 cup broken walnuts, 1 cup sugar; 1 tbsp. flour; 1 tsp. baking powder. Mix ingredients together. Beat 2 eggs separately. Mix all together, flavor with vanilla, bake in a slow oven 20 minutes. C. M. Cumbow.

INDIAN PUDDING.

1 qt. of milk, 2 heaping tbsp. cornmeal, 1 cup granulated sugar, $\frac{1}{2}$ cup molasses, 1 large tbsp. butter, 1 tsp. salt; 3 eggs, 1 cup seeded raisins, 1 tsp. ginger, 1 tsp. cinnamon; $\frac{1}{2}$ tsp. cloves. Heat the milk and stir in the meal slowly. Cook well, stirring constantly. Add the butter and molasses. Beat the eggs lightly. Add sugar and spices, and pour the hot milk and so forth over it. Stir well, add the raisins and bake 1 hour in slow oven. Serve with cream. Mrs. T. F. Quinby.

LEMON PUDDING.

Beat the yolks of 3 eggs, add $\frac{1}{2}$ cup sugar, grated rind and juice of lemon. Cook in double boiler until smooth, then beat in the whites of 3 eggs. Pour out into sherbet cups.

Mrs. Martin.

NORWEGIAN PRUNE PUDDING.

$\frac{1}{2}$ lb. prunes, 2 cups cold water. Let this stand 1 hour, then cook until prunes are tender and remove stones. 1 cup sugar, $1\frac{1}{4}$ cup boiling water, 1 piece of stick cinnamon, again bring to the boiling point and let simmer 5 minutes. Dissolve 1-3 cup corn starch in cold water and add to prunes and cook for 5 minutes. Serve cold with whipped cream.

Mrs. N. S. Davis.

NUT PUDDING.

4 eggs beaten separately, 1 cup sugar, 1 cup chopped nuts, $2\frac{1}{2}$ crackers, rolled fine, little salt. Bake 20 minutes. Serve with whipped cream.

Mrs. J. W. Campbell.

PUFFS.

3 eggs well beaten, 1 tbsp. flour, 1 pt. sweet milk. Bake in cups in a quick oven. Serve with sauce.

Bessie Willis.

SUET PUDDING.

1 cup brown sugar, 1 cup molasses, black, 1 cup chopped suet, 1 cup milk, 4 cups flour, 1 egg, 1 tsp. salt, 2 cups raisins, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. cloves, $\frac{3}{4}$ tsp. soda. Dissolve soda in hot water. Mix well, steam $2\frac{1}{2}$ hours. Sauce. Whites of 2 eggs beaten stiff, 1 cup pulverized sugar, butter size of an egg. Cream butter and sugar, add egg and flavor.

Mrs. Lockerby.

ORANGE PUDDING.

Peel and slice thin 6 sweet oranges, removing the seeds. Pour over them 1 cup of white sugar. Heat a pt. of sweet milk in a double boiler, add well beaten yolks of 3 eggs. Stir constantly. Add 1 tbsp. corn-starch dissolved in a little cold milk and $\frac{1}{2}$ cup sugar. Cook well and pour over oranges. Beat the whites of the eggs to a stiff froth. Add gradually 3 tbsp. sugar. Spread on top of pudding. Put in oven for a few moments to brown. Any fruit may be used.

Mrs. T. F. Quinby.

MARSHMALLOW PUDDING.

$\frac{1}{2}$ lb. marshmallows, 1 cup thick cream, $\frac{1}{2}$ tsp. vanilla, $\frac{1}{4}$ cup chopped candied cherries, $\frac{1}{2}$ cup chopped almonds; 2 tbsp. powdered sugar, sherry wine. Cut marshmallows in small pieces and soak in a little wine $\frac{1}{2}$ hour. Whip cream and add sugar and vanilla and the remaining ingredients. If you like use a tsp. granulated gelatine to mould.

Mrs. E. P. Mather.

QUEEN VICTORIA'S PLUM PUDDING.

1 lb. raisins, $\frac{1}{2}$ lb. citron, 1 lb. currants, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ lb. walnut meats, 1 tsp. nutmeg; 1 lb. chopped suet, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ lb. bread crumbs, 5 eggs; $\frac{1}{2}$ pt. brandy or milk. First, mix dry materials together, second, add milk and eggs. Steam 6 to 8 hours.

Mrs. B. G. Hardwick.

PLUM PUDDING.

1 cup bread crumbs, 1 cup sugar, 1 cup suet, 2 cups flour, 1 cup sour milk in which dissolve 1 tsp. soda, $\frac{1}{2}$ cup molasses, 1 lb. raisins seeded, 1 lb. currants, 1 cup walnuts, chopped fine, 1 tbsp. orange peel, $\frac{1}{2}$ tsp. cloves and cinnamon and nutmeg. Steam 3 or 4 hours. Serve with hard or hot sauce.

PINEAPPLE TAPIOCA PUDDING.

$\frac{1}{2}$ cup pearl tapioca soaked over night in plenty of cold water. When ready to prepare pour off water and add a small can of shredded or grated pineapple, juice of 2 lemons and 1 cup of boiling water. Let come to a boil, stirring carefully not to break the grain of the tapioca. Put in 1 cup sugar and let boil until clear. Add $\frac{1}{2}$ cup powdered sugar and 1 tsp. of vanilla extract. Remove from stove and put in the whites of 2 eggs well beaten. Serve with whipped cream. Mrs. Hugh L. Wakefield.

QUEEN OF PUDDINGS.

2 cups of fine bread crumbs, into which rub $\frac{1}{2}$ cup butter. Yolks of 4 eggs beaten to cream with 1 cup of sugar. Add 1 qt. of milk and stir well. Bake until custard is set, in dish 2-3 full. Let cool. Mash 1 box of strawberries with sugar and spread over the pudding. Beat the whites of eggs with $\frac{1}{2}$ cup sugar, spread over all and brown in the oven.

SAUCE.

1 cup sugar and $\frac{1}{2}$ butter beaten to a cream, add $\frac{1}{2}$ cup of hot milk, and lastly 1 egg beaten very light. Flavor with vanilla. Mrs. O. F. Kohl.

RICE PUDDING.

$\frac{1}{2}$ cup rice, $\frac{1}{2}$ cup sugar, pinch salt, grated nutmeg to taste, 1 qt. milk. Bake from 2 to 3 hours. As the light brown crust forms, stir into the pudding.

Mrs. R. A. Ensign.

LEMON SAUCE.

1 cup sugar, 1 tbsp. flour, 1 cup boiling water; juice of 1 lemon, butter size of an egg. Boil until it thickens. Mrs. P. R. Robb.

RAISIN PUFF.

$\frac{1}{2}$ cup sugar, 2 tbsp. butter, 1 cup sweet milk, 2 eggs, 1 cup raisins, 2 cups flour; 2 tsp. baking powder. Steam 1 hour. Serve with any preferred pudding sauce.

Mrs. Eddy Capps.

RAISIN PUFF.

$\frac{1}{2}$ cup sugar; 2 eggs, 1-3 cup butter, 3 tsp. baking powder, 1 cup milk, 2 cups flour, 1 cup chopped raisins. Steam $\frac{1}{2}$ hour in nine buttered cups, or 1 hour in 6 cups. Method: Mix butter and raisins, beat egg with sugar and milk, sift baking powder in flour; mix all together.

Mrs. Lockerby.

TIPSY PARSON.

Make a custard of 1 pt. milk, yolks of 3 eggs, and sweeten to taste. Pour over cake while hot. Just before it goes to table stick it full of blanched almonds; beat the whites of the eggs to a stiff froth, adding 2 tbsp. powdered sugar. Put this on top of cake and the last thing put over the top 1 cup of whipped cream. Top off with candied fruit.

Mrs. W. A. Mather.

TIPSY PARSON.

Have some sponge cake cut in cubes. Make a soft custard of 2 eggs and pt. of milk, sweeten to taste. Have ready a cup of orange juice and a cup with brandy. Into sherbet cups or glasses, as preferred, place a cube of cake which has been dipped in orange juice, then 1 dipped in brandy, alternately. When you have 1 layer in the glass, pour in a little custard, now cake again and the custard until full, with custard on top, then finish with whipped cream and lastly a few chopped almonds. Mrs. J. J. Gerber.

RAISIN PUFFS.

1 egg; 1 tbsp. sugar, $\frac{1}{2}$ cup sweet milk; $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped walnuts; 1 cup flour, $1\frac{1}{2}$ tsp. baking powder, $\frac{1}{4}$ cup melted butter, added last. Steam $\frac{1}{2}$ hour in buttered cups.

VEGETABLE PLUM PUDDING.

1 cup each of grated carrots, raw potatoes and apples, 1 cup chopped suet, 1 cup raisins', 1 cup sugar, 2 cups flour; pinch of salt; 1 tsp. soda; spices to taste (cinnamon and cloves), steam 3 hours or more. Sift the flour, soda and salt together, add the raisins, mix the carrots, raw potatoes, apples and suet, add to the flour and spices.

DRESSING.

1 cup sugar, $1\frac{1}{2}$ cups water or milk, small piece of butter, pinch of salt, 2 tbsp. corn starch. When cooked remove from fire and add 1 egg well beaten, flavor with vanilla and lemon.

Mrs. William Gawne.

SUET PUDDING.

1 cup chopped suet, 2 eggs, $\frac{3}{4}$ cup molasses, then fill butter cup full of C. sugar, 1 cup currants, 1 cup raisins. Chop peeling of a large half orange very fine. 1 cup sweet milk, $\frac{1}{2}$ tsp. soda in a little water, 1 tsp. baking powder in 3 cups of flour, or more if needed; 1 tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg; 1 cup English walnuts and preserved cherries.

Mrs. H. G. Swirles.

SAUCE FOR PUDDING.

$\frac{1}{2}$ cup butter, 1 cup sugar, $1\frac{1}{4}$ tsp. flour, 2 cups water. Mix sugar and flour and then melt with butter. A pinch of salt added, then the water and boil. Season to taste. Boil to thick syrup.

BAKED APPLE DUMPLINGS.

Make a piecrust of 2 heaping cups of flour and 1 scant cup of lard, a little salt, cut the lard into the flour with a knife. Add enough cold water to make a soft dough (about a cup). Use a knife to mix. Roll out medium thick and cut in squares. Peel, quarter and core the apples. Put 4 quarters together and fill with sugar and a little cinnamon. Wet the edges of the crust and fold over. Set in tin to bake. Do not let them touch. Serve with a sauce.

HARD SAUCE.

Cream 1 cup sugar, $\frac{1}{2}$ cup butter, add lemon juice, a little nutmeg and brandy if desired. Put the mixture through pastry bag to form roses. Garnish pudding with them.

Mrs. C. M. Carlaw.

CARAMEL PUDDING.

2 cups of brown sugar melted, 2 heaping tbsp. of corn starch dissolved in $\frac{1}{4}$ cup cold water, $1\frac{3}{4}$ cups boiling water. Cook about ten minutes. Add nuts and pour in mould. Serve with whipped cream.

Mrs. E. P. Mather.

CHOCOLATE PUDDING.

Small cup bread crumbs, pt. of sweet milk, 5 tbsp. grated chocolate, 1 cup sugar, yolk of 3 eggs or 2 whole eggs. Boil first four ingredients just about a minute, then add eggs and bake 15 minutes.

COTTAGE PUDDING.

1 cup sugar; butter size of large egg; 1 cup sweet milk; 1 egg, little nutmeg, 1 pt. flour, 3 tsp. baking powder. Bake as cake and serve hot with sauce.

SAUCE.

1 cup brown sugar, 4 tbsp. cream, 1 tbsp. butter.
Boil together. Mrs. William C. Willets.

SAUCE.

Rub 1 tbsp. flour in a little cold water till smooth. Pour into 1 pt. of boiling water, cook until clear, stirring constantly. Add a cup of sugar, a little salt and grated nutmeg. Strain. Mrs. T. F. Quinby.

CUBAN BANANAS.

6 large ripe bananas. Peel and cut in halves lengthwise. Butter baking dish well. Lay in bananas to cover bottom of pan without crowding. Sprinkle with sugar, cinnamon and bits of jelly. Another layer of bananas—sprinkle as before—adding 1 tbsp. of butter. Pour over this 1 cup of cream. Bake 20 minutes in a hot oven. Serve with sponge cake.

Mrs. Charles H. Johnson.

BAKED CUSTARD.

1 qt. milk, 4 eggs; $\frac{1}{2}$ cup sugar. Beat eggs and sugar, scald milk, pour over beaten eggs. Fill custard cups and set in a pan half filled with hot water. Bake in moderate oven until firm. Serve with caramel sauce if desired. Stir 1 cup of sugar over the fire until melted and lightly browned and 1 cup of boiling water.

Mrs. A. E. Benjamin.

DESSERT.

Maraschino cherries and filberts with wine and whipped cream; set in tall glasses with cherry on top.

Mrs. W. J. Moorhead.

ORANGE CREAM.

Beat the yolks of 3 eggs with a cup of sugar, add 1 cup milk, and boil till thick, then add 1 tbsp. gelatine dissolved in $\frac{1}{2}$ cup of cold water. When cool add the juice of 3 oranges and grated rind of 1 orange. Whip a cup of cream and fold in. Miss Grace Caplin.

SAUCE.

$\frac{1}{2}$ cup butter creamed, 1 cup light brown sugar, yolk of 1 egg beaten light. Beat all together until very light. $\frac{1}{2}$ cup cream or milk, added a little at a time, beating all the time, flavor with brandy or sherry, lastly add beaten white of the egg; put on ice until ready to serve.

Mrs. G. W. Wood, Faribault, Minn.

VEGETABLE PUDDING.

Grate of each, 1 cup of apple, 1 cup of carrots, 1 cup of potato, grate 1 cup cut raisins, 1 cup suet, chopped fine, 2 cups of flour, 1 grated lemon peel, 1 tsp. soda in a little boiling water, a little salt. Steam $3\frac{1}{2}$ hours.

Mrs. M. B. Lewis.

MAPLE CUSTARD.

3 eggs, $\frac{1}{4}$ tsp. salt, 2 cups milk, 1 cup heavy maple syrup. Beat yolks of eggs until thick; add salt, milk and maple syrup. Beat whites of eggs until stiff; add to mixture and bake in custard cups or in a baking dish until set.

Mrs. P. R. Robb.

SPONGE PUDDING.

2 tbsp. sugar, 4 tbsp. flour, 1 tbsp. melted butter, 1 pt. scalded milk. Cook the above mixture to a custard and cool. Just before putting into the oven add 5 eggs beaten separately. Bake in a dish set into water. Serve warm with hard sauce.

Mrs. H. D. Bliss.

WATERMELON DESSERT.

Cut pineapple into dice and let stand over night in sugar. In morning cut the red part of watermelon in dice and add to pineapple; equal parts. Let stand 1 hour. Fill champagne glasses with the fruit; pour over it the juice, with the juice of maraschino cherries. Set in ice till chilled. Place a cherry on top and serve.

Elizabeth Hood.

TRANSPARENT APPLES.

6 apples, $1\frac{1}{2}$ cups sugar, 1 cup water. Core and pare apples which hold together, simmer sugar and water until a thin syrup, add apples, cook slowly until transparent, turn the apples over and cook the other side the same. Put the apples in a dish, pour over the syrup and serve cold. A few slices of lemon or nutmeg may be added.

SPONGE BATTER.

$\frac{1}{2}$ pt. milk in double boiler, $\frac{1}{2}$ pt. milk mixed smooth with $\frac{1}{2}$ cup flour and then added to hot milk, cook 4 minutes. Take off fire and add 2 or 3 tbsp. butter and 2 tbsp. sugar. Let cool a little and stir in 3 beaten yolks. Beat whites, and fold in last. Put in pan of water and bake 20 or 30 minutes in oven. Delicious served with strawberry or raspberry sauce.

Mrs. Charles D. Smith.

ITALIAN SWEET.

1 can shredded pineapple, 10 cts. marshmallows (quartered), $\frac{1}{4}$ lb. almonds (cut lengthwise). Lay in pineapple all night. $\frac{1}{2}$ pt. cream (whipped stiff). fold in, top off with cherry.

Mrs. Chas. Sandborn.

TURKISH DELIGHT.

3 small square cakes of Philadelphia cheese and 2 butter patties, thoroughly creamed together, $\frac{1}{2}$ pt. bottle stuffed olives chopped fine. Season with paprika and a dash of red pepper. This is delicious used for sandwiches; spread this as butter.

Mrs. D. H. McMullen.

SIMPLE DESSERT.

Take as many wine glasses as you have people, half fill with powdered macaroons, cover with grape jelly and on that put a heaping tbs. of whipped cream.

Clara Willis.

DESSERT.

Baked bananas. Pull down a section of the skin of each banana, loosen the pulp from the skin, remove all coarse threads and return the pulp to the skin in the original position, lay the bananas as they are in baking dish and bake in a hot oven until the skins are black. Remove the pulp from the skin without injury to shape, bend in half circle and put in serving dish, sprinkle with powdered sugar and finely chopped pistachio nuts.

Mrs. G. Norstrom.

A SIMPLE AND DELICIOUS DESSERT.

Crush slightly a qt. of fresh ripe strawberries. Pour on cup full of sweetened orange juice and a half cup of sweetened water, freeze to the consistency of a frappe and serve in punch glasses with a spoon of whipped cream and strawberries on top.

Mrs. William Moorhead.

Pie Crust and Pies

"The pie is an English institution, which, when planted on American soil, forthwith ran rampant and burst forth into an untold variety of genera and species."—Harriet Beecher Stowe.

PLAIN PIE CRUST.

1 cup sifted flour, 1-3 cup lard, 1 tsp. salt. Rub together the flour, lard and salt, add just enough water to take up flour, using a knife for mixing, roll out, using little flour.

Mrs. J. G. Palmer.

PIE CRUST.

3 cups flour, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. baking powder, 1 cup shortening, $\frac{3}{8}$ to $\frac{3}{4}$ cup of water. Sift the flour, salt and baking powder into an earthen mixing bowl. With a knife cut the shortening into the flour, until the mixture looks like meal, each little particle of fat being coated with flour, add gradually cold water, cutting it into the mixture with a knife. When the mixture sticks together without adhering to the knife or bowl turn it on to the board lightly dredged with flour. Use no more flour than necessary and roll as little as possible.

Mrs. P. R. Robb.

CREAM PIE.

For crust. 1 tbsp. butter, $\frac{3}{4}$ cup sugar, pinch baking powder, 1 egg, flour to stiffen. For filling. boil custard and flavor with vanilla, use whites on top.

Mrs. Charles Hedwall.

BANANA PIE.

Bake crust and let cool. Heat 1 cup milk, mix $\frac{1}{2}$ cup sugar, 2 heaping tsp. flour and a pinch of salt, and stir into the milk, then add the beaten yolks of 2 eggs, cook until thick, let this get cold. Slice into the crust 2 large bananas, add the custard and frost with the whites of the eggs and 3 tbsp. of sugar. Brown in the oven.

Mrs. Geo. S. Davis.

CREAM PIE.

1 pt. milk, 2 large spoonful of sugar, 1 tbsp. flour, yolks of 2 eggs, and white of 1. Beat eggs, sugar and flour together, let milk get boiling hot, pour in the beaten parts, and stir until thick, put in a baked crust and bake. Beat the left over white of egg, flavor with any extract for top.

Mrs. J. F. Willis.

CHEESE PIE (KASEKUCHEN).

Three balls of cottage cheese, choose the fine grain, 1 level tbsp. flour, 3 beaten eggs, a little grated lemon rind, and enough milk to fill a long, shallow tin. Add sugar to taste. Sprinkle a little cinnamon on top and a few bits of butter. Line the tin with pie crust.

Mrs. William De la Barre.

GREEN TOMATO MINCEMEAT.

1 pk. green tomatoes, 5 lbs. brown sugar, 2 lbs. raisins, 1 tbsp. salt, 1 tbsp. cloves, 2 tbsp. cinnamon, 2 tbsp. nutmeg, 2 tbsp. allspice, a generous lump butter, 1 cup vinegar. Chop tomatoes fine and drain. Add as much water as drains away. Boil until tender. Add other ingredients, boil until thick; then add vinegar and boil a little longer. Will keep same as any mincemeat.

Mrs. F. A. Hanscom.

LEMON PIE.

3 eggs, leaving out the white of 1 for frosting, 1 large lemon or 2 small ones, 1 cup sugar. Beat the sugar, eggs and lemon together. Put $1\frac{1}{2}$ cups of water on the stove to boil, stir in 2 tbsp. of corn starch mixed in $\frac{1}{2}$ cup water. The crust is baked before the filling is added.

Mrs. H. W. Gibson.

LEMON CREAM PIE.

1 teacup powdered sugar, 1 tbsp. butter, 1 egg, juice and rind of 1 lemon, 1 teacup boiling water, 1 tbsp. corn starch dissolved in cold water, stir the cornstarch into the hot water, add the butter and sugar, well beaten together. When cold add the lemon and beaten egg. Bake in open tart without top crust—nice with meringue on top.

Mrs. C. F. Dimick.

LEMON PIE.

Dissolve 1 tbsp. of corn starch in a little cold water. Let it come to boil in 1 cup of hot water. Beat 3 yolks and 1 white of egg, add 1 cup sugar and small piece of butter, 1 lemon grated. Add to hot water. Line pie tin with good crust. Put all together and bake in moderate oven. Beat the two whites of eggs stiff, add 4 tbsp. of sugar. Add to pie when baked and put in the oven to brown.

Mrs. E. T. White.

MOCK CHERRY PIE.

1 cup cranberries cut in two, $\frac{1}{2}$ cup raisins cut in two, 1 cup sugar mixed with 1 tbsp. flour, $\frac{1}{2}$ teaspoon vanilla, 1 cup boiling water just before putting into crusts.

Mrs. William Burnham.

MOCK CHERRY PIE.

1 cup cranberries cut open and dropped into cold water, this removes seeds, skim out cranberries and add $\frac{1}{2}$ cup raisins stoned and chopped, 1 cup sugar; 1 tbsp. of flour, 1 tsp. vanilla, $\frac{1}{2}$ cup boiling water, bake between 2 crusts.

Mary L. Norton.

MINCE MEAT.

5 lbs. beef, 5 lbs. raisin, 3 lbs. currants; 1 lb. suet, 1 lb. citron, 4 qts. tart apples, 2 tbsp. cinnamon, 1 tbsp. cloves, 1 tbsp. nutmeg; juice and grated rind of 2 oranges, 2 lemons, salt, 2 lbs. light brown sugar.

Mrs. E. P. Mather.

SOUR CREAM FILLING FOR PIE.

1 cup sour cream, $\frac{1}{2}$ cup of sugar, 1 tbsp. flour, $\frac{1}{2}$ scant tsp. cinnamon, $\frac{1}{2}$ scant tsp. cloves, $\frac{3}{4}$ cup chopped raisins, 2 eggs. Mix together the sugar, flour, cinnamon and cloves. Add the sour cream and beaten yolks of eggs and lastly the chopped raisins. If desired 1 teaspoon of sherry may be added. Bake with 1 crust, using the white of an egg for a meringue for the top of the pie.

Mrs. P. R. Roob.

SQUASH PIE.

1 $\frac{1}{2}$ cups cooked squash, 1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp. ginger, $\frac{1}{2}$ tsp. cinnamon.

Mrs. John Nothaker.

VINEGAR PIE.

1 coffee cup vinegar from pickled peaches, 1 egg, lump of butter size of walnut, tbsp. of flour, more sugar if not sweet enough, cinnamon to taste. Cook mixture till it thickens. Bake with one crust.

Mrs. E. W. Ensign.

REAL ENGLISH MINCE MEAT.

1¼ lbs. beef suet, weighed after chopping, 1 lb. raisins, stoned, 1 lb. apples, weighed after peeled and cored, 1½ lbs. sugar, 1 lb. candied mixed peel, chopped very fine, 1 lb. currants, ½ tsp. ground mace, ½ tsp. cinnamon; 2 tsp. essence of almond; rind and juice of 1 lemon, 4 wine glasses rum. Have all ingredients well chopped and thoroughly mixed. Place in jars. This will keep many months. Mrs. W. A. Mather.

NUT PIE.

1 pt. rich sweet milk, ½ cup sugar, 1 egg, 1 cup nuts, rolled fine, bake same as custard pie. Mrs. E. W. Ensign.

PUMPKIN PIE.

1½ cups stewed or baked pumpkin, 1 cup boiling milk, ½ cup sugar, 1 tsp. salt, 1 saltsp. cinnamon, 1 egg beaten lightly, bake about 1 hour. Mrs. William H. Norton.

RHUBARB PIE.

Chop the rhubarb fine and let stand for half an hour, then squeeze out the juice, take 1 cup of the pulp, 1 egg and 1 cup of sugar, mix well and bake as usual, add a little butter if liked. Mrs. T. F. Quinby.

RHUBARB PIE.

1 cup chopped rhubarb, 1 cup sugar, 1 egg, 1 tsp. cracker crumbs. Mix. Bake as usual. Elizabeth Hood.

Ices

"Then farewell heat and welcome frost."

CRANBERRY FRAPPE.

1 qt. cranberries, 1 pt. water, 1 pt. sugar, 2 lemons. Boil cranberries 5 or 6 minutes; strain through coarse cheese cloth, add sugar and boil until dissolved. When cold add the lemon juice and freeze to a mush.

Mrs. William Burnham.

STRAWBERRY ICE.

1 cup strawberry juice, 1 cup sugar, 1 cup water, juice of one lemon. white of one egg, add the unbeaten white of the egg last and freeze.

Mrs. Eddy Capps.

NEW YORK ICE CREAM.

1 qt. cream, whip half and scald half, 1 cup sugar to hot cream, then when cool freeze. adding vanilla when partly frozen, then add a wine glassful of sherry.

Mrs. Rodearmel.

FIG SUNDAE.

Cut figs into small pieces, mix with vanilla ice cream, pour melted honey over top.

WALNUT SUNDAE.

$\frac{1}{2}$ lb. of English walnuts, $\frac{1}{2}$ lb. of pecans, chop together with 1 cup of powdered sugar; add enough maple syrup to suit taste. Pour over plain ice cream and serve in glasses.

MAPLE ICE CREAM.

1½ cups of maple syrup; 4 eggs beaten separately. Put yolks when beaten light into maple syrup. Set on slow fire, stir constantly until thick, when cold add cup of milk and cup of cream, put into freezer. When half frozen put in the whites of eggs. Mrs. Moreau.

MOUSSE.

1 pt. of whipping cream will make one qt. of mousse. 1 qt. of mousse will serve eight persons. 1 pt. of cream, 1 cup powdered sugar, flavor to taste. Whip the cream, add sugar little at a time, then flavor. Place into a mould and pack in ice and salt for 5 hours before using. Mrs. W. A. Mather.

FROZEN PUDDING.

4 eggs, 1 cup sugar, 1 qt. milk, 1 tbsp. corn starch; 1 cup strawberry preserves, ¼ lb. raisins, ¼ lb. English walnuts chopped fine. Beat yolks and sugar, dissolve corn starch in a little cold milk. Heat the other ingredients, then add eggs, sugar and corn starch. Cook until it thickens, add preserves and let cool, when half frozen add the whites of eggs. Mrs. William Burnham.

PINEAPPLE SHERBET.

1 qt. of water, 1 pt. of sugar. Boil 10 minutes. When cool add the juice of 4 lemons and 1 pt. of grated pineapple. Put into freezer and when partly frozen stir in the well beaten white of 1 egg and 1 pt. of cream. Alma R. Holland.

BOMB GLACE

Line a mold with raspberry ice, fill with vanilla ice cream, cover, pack in salt and ice, and let stand 2 hours.

LEMON ICE.

1 qt. milk, scald and cool, 1 cup sugar, juice of 2 lemons, 3 oranges, freeze. This is a complete success. Dedicated to my "Chum." Mrs. M. B. Lewis.

LEMON SHERBET.

1 qt. good milk, 3 lemons, 2 cups sugar. When nearly frozen add the beaten whites of 2 eggs. Mrs. C. H. Burwell.

LEMON SHERBET.

2 qts. of hot water, 1 qt. of sugar. Boil 10 minutes, let cool and add the juice of 8 lemons. Strain and add the well beaten white of egg before putting into freezer. Alma R. Holland.

MAPLE FRANGO.

1 cup maple syrup, 4 egg yolks, cook in double boiler until thick, when cool, add 1 pt. whipped cream, 4 egg whites well beaten. Pack in ice, stir once an hour, until frozen. Mrs. R. A. Ensign.

MARSHMALLOW CREAM.

Whip half pt. cream, add half lb. of marshmallows cut in small dice. 1 cup walnuts cut fine. 10 cents worth candied cherries chopped. Sweeten to taste. When mixed put in dish in which it is to be served, and keep on ice until used. Mrs. E. W. Ensign.

RASPBERRY ICE.

1 qt. raspberries, 1 cup sugar, 1 cup water, lemon juice. Sprinkle the raspberries with sugar, cover, and let stand 2 hours. Mash, squeeze through cheese-cloth, add water and lemon juice to taste, then freeze.

LEMON ICE.

Juice of 4 lemons, juice of 2 oranges, 1 lb. sugar, 1 qt. boiling water. Let cool and just before freezing add the beaten whites of 3 eggs. Lela B. Corrison.

PINEAPPLE ICE.

1 can shredded pineapple, 1 pt. water, 1 large cup sugar, juice of 2 lemons. When partly frozen add white of 1 egg well beaten. Mrs. H. D. Bliss.

NUT ICE CREAM.

1 pt. cream whipped, 1 cup sugar, $\frac{3}{4}$ cup chopped walnuts, 1 white of an egg whipped. Flavor with vanilla and freeze. Mrs. Charles H. Burwell.

GRAPE ICE.

1 qt. water, 1 cup grape juice, 1 cup sugar, juice of 2 lemons. Freeze. Harriet C. Dodge.

MAPLE MOUSSE.

Let 1 cup of maple syrup come to a boil. Pour over it the well beaten yolks of 4 eggs. When cool add 1 pint of cream. Freeze in freezer.

ANGEL PARFAIT.

Place on the fire $\frac{1}{2}$ cup each of water and sugar. Boil until it spins a thread. Take from the fire and after a moment add slowly the whites of 3 eggs beaten stiff. Beat well and flavor. When cold stir in 1 pt. of whipped cream. Pour into a mold and pack in ice and salt for 4 hours. Chocolate, candied fruit or nuts may be added to suit taste. Mrs. Milton O. Nelson.

GINGER ICE CREAM.

1 pt. cream, yolks of 3 eggs, 1-3 jar (small) preserved ginger. Scald the cream and pour it gradually over the beaten yolks. Return to double boiler and cook until of a custard consistency. Remove from fire and add the ginger, chopped fine, and 1-3 of the syrup. Freeze the mixture, using one part salt and three parts ice.

VANILLA ICE CREAM.

1 qt. cream, 1 cup sugar, 2 tbsp. vanilla.

MAPLE FRANGO.

$\frac{3}{4}$ cup maple syrup, 2 eggs, $\frac{1}{2}$ pt. whipping cream. Boil the syrup down to $\frac{1}{2}$ cup. Beat yolks of eggs. Cool the syrup slightly and add to the yolks. Beat thoroughly until consistency of custard. Whip cream until stiff. Beat the whites of eggs and add to cream. Add the custard, whipping together quickly. Turn into molds and pack in ice and salt about seven hours. In very cold weather this can be turned into granite basin and set out of doors to freeze. Miss Gertrude I. Chase.

STRAWBERRY ICE.

With whipped cream. Take 1 qt. water and put enough sugar to make quite sweet, put water and sugar on the fire and let come to a boil, take from fire and cool. When cold add juice of 3 lemons and 2 cups of strawberry juice, put into freezer and freeze. When you serve it, put some crushed berries on top, then some whipped cream. Mrs. W. A. Mather.

Preserves

*"Delectable dishes of preserved plums and peaches,
and pears and quinces."*

—Irving.

PUMPKIN CONSERVE.

1 medium sized pie pumpkin, pared and cut into inch squares, measure and add same amount of sugar; let stand over night; in morning add juice of 4 oranges and 4 lemons and rind of 2 oranges and 2 lemons, cut fine. Cook until thick.

Mrs. E. T. White.

SPICED GRAPES.

6 lbs. grapes, separate pulp and skins, boil skins till tender, boil pulp and put through sieve to remove seeds, add skins, 3 lbs. sugar, 2 tbsp. each of cinnamon and alspice, $\frac{1}{2}$ tsp. cloves. Cook all together till it jellies. Put in glasses and seal.

Mrs. T. F. Quinby.

PLUM CONSERVE.

1 basket plums, 8 cups sugar, 1 lb. seeded raisins, juice of 4 oranges with rind of 2 chopped fine. Remove stones from plums, add other ingredients. Watch carefully while boiling as it burns easily. Boil until thick. Place into jelly glasses.

Mrs. J. G. Palmer.

CONSERVE.

1 basket of blue plums, stone; 4 oranges cut in dice with peel on. 7 cups sugar, $\frac{1}{2}$ lb. English walnuts cut fine. Boil till thick.

Mrs. Wm. Womack.

PLUM CONSERVE.

1 square basket of blue plums. Stone and cut in 4 pieces. Do not skin, 1 pound of seeded raisins (whole), 4 oranges and 1 lemon. Peel and slice fine. 7 level cups of white sugar. 2 cups shelled almonds chopped. Add just enough water to the plums so they wont stick. Cook till juice is extracted, then add other ingredients. Cook slowly until it jams. Add nuts the last thing, about ten minutes before taking off.

Mrs. Eugene DeHaven.

CURRENT CONSERVE.

2 qts. currants, 3 pts. sugar, 2 large oranges, 2 cups of raisins. Stew fruit 15 minutes. Then add orange pulp. Boil $\frac{1}{2}$ hour.

Mrs. W. H. Norton.

TUTTI FRUTTI. NOT COOKED.

Put into a jar 1 pt. of alcohol and to every cup of fruit add one cup of sugar, stir every other day. Start with pineapple and as fruits come in season. add to the jar every kind of fruit except pears, gooseberries and blueberries; if you put in currants use juice only. 1 pt. of alcohol will make a 2 gallon jar of fruit. At Christmas time it will be ready for use. This improves with age, but must be stirred occasionally.

Mrs. W. A. Mather.

ORANGE MARMALADE.

Slice very thin 6 oranges into a preserving kettle; add 7 lbs. sugar and place over a very slow fire until sugar is all dissolved. then add 7 lbs. pie plant peeled and cut up as for stewing. Boil 35 minutes, then put into glasses.

Mrs. J. C. Sterling.

PIEPLANT CONSERVE.

3½ lbs. pie plant, 3 lbs. sugar, 1 lemon rind and juice, 1 orange rind and juice. Boil 30 minutes, then add ¼ lb. blanched almonds. Put in jelly glasses.

Mrs. J. G. Palmer.

GRAPE CONSERVE.

One basket of Concord grapes; wash and place in kettle and boil until soft, rub through colander, to the thick juice add 2 cups English walnut meats; 1 lb. of raisins, 3 oranges cut in small pieces, peel and boil the rind in a separate pan of water; drain, then add fresh water and boil again. When soft add to the other ingredients with 5 lbs. granulated sugar, boil until thickens, place in jelly glasses and seal.

Mrs. William Gawne.

GINGERED PEARS.

Cut up fine after peeling one peck Kiefer pears. Put in jar in layers with 5 lbs. of sugar. Let stand overnight. In the morning put over slow fire; add 1½ lbs. crystallized ginger, 3 lemons sliced thin, ½ lb. seeded raisins, 1 small cup vinegar, 1 teaspoon grated nutmeg, 1 tbs. cinnamon, ½ dozen small cloves. Cook until reduced ¼. Add ½ lb. chopped walnuts last.

Miss C. M. Hanscom.

SPICED RIPE TOMATOES.

1 lb. tomatoes, ¾ cup sugar, ½ cup vinegar, ½ tsp. cinnamon, ¼ tsp. cloves. Pare tomatoes, scoop out the seeds and throw away. Boil sugar, vinegar and spices 10 minutes, then add tomatoes and boil 5 minutes. Scoop out tomatoes and boil ½ hour, then add tomatoes again and heat, then seal in jars.

Mrs. Joseph Tuttle, Hartford.

GINGER PEAR.

7 lbs. sugar, 7 lbs. pears, using the green pears cut in dice, add 1 lb. crystallized ginger or an amount that would give equal strength of green ginger root, juice of 2 lemons. Boil until quite thick. Mrs. E. W. Ensign.

PEACH MARMALADE.

1 qt. of peaches, 1 qt. of sugar, 1 orange, 1 lemon. Boil peaches, oranges and lemons until all are mixed together, then add sugar and boil for two hours.

Mrs. Moreau.

SPICED CURRANTS.

Very good. 7 lbs. currants, 5 lbs. brown sugar; 1 pt. vinegar, 3 tbsp. cinnamon, 3 tbsp. cloves. Pick over currants, add other ingredients and cook slowly $1\frac{1}{2}$ hours.

Mrs. B. G. Hardwick.

ORANGE MARMALADE.

5 oranges and 1 lemon. Slice 3 of the oranges and the lemon as thin as possible. Peel the other 2 oranges and cut off all of the tough white skin. Slice thin as possible and add to the first. Take 1 pound of sugar to 1 pound of fruit and add 2 qts. of water. Let stand 24 hours, then boil 2 hours. Let stand again 24 hours. Boil $\frac{1}{2}$ hour and can. Seal. Miss Augusta Hedwall.

SPICED GRAPES.

Take pulp from grapes and save skins. Boil pulp and put through colander to remove seeds. Then add skins to pulp, to every 7 lbs. of fruit take $4\frac{1}{2}$ lbs. sugar, $\frac{3}{4}$ pt. vinegar, 2 tsp. each of cloves and allspice, 1 tsp. cinnamon. Boil as for jam.

Mrs. H. Briggs.

SWEET CHERRY PICKLE.

4 lbs. sugar, 7 lbs. of fruit, 1 qt. of vinegar, 1 scant tbs. whole cloves; stick of cinnamon. Stem and stone fruit. Weigh fruit after pitted. Let sugar and vinegar come to a boil, pouring over fruit at once. Next morning pour off syrup and let simmer gently for 1 hour. Then add fruit and spices. After coming to a boil put in jars and seal.

Mrs. H. L. Wakefield.

JELLY.

In making always boil the juice 20 minutes before adding the sugar; after the sugar has been added boil 5 minutes, after it begins to boil then put in glasses. A small amount of tart apple juice added to fruits which do not jelly easily simplifies matters and in many cases helps the flavor. Some fruits are too strong or tart.

PRESERVES.

Red Sweet Water Melon Sauce. Use a good ripe melon and cut up in small inch pieces both red and white parts. To $1\frac{1}{2}$ cups of melon add 1 cup of sugar, let it stand over night. Drain off the liquid in the morning and boil it to a syrup, add the melon and boil until melon looks clear; the last 15 minutes add sliced lemons (3). Seal very carefully in glass jars. Will be a nice rosy color in 3 weeks and then is ready for use. A delicious sauce.

Mrs. G. Norstrom.

HOW TO OPEN FRUIT JARS.

Place the jar bottom side up in hot water deep enough to cover the cap only; or hold for a moment under the hot water faucet, turning the jar as the water strikes it. The cover can easily be removed.

TO CAN GREEN BEANS, PEAS, ASPARAGUS AND CARROTS.

Beans, peas, asparagus, carrots. Place in a wire basket and plunge into boiling water while you count 20, add to water a piece of bicarbonate of soda the size of a large bean to 1 gal. of water. Then throw them quickly into cold water a few moments and drain, fill jar to about an inch from the top, add a tsp. salt; then stand jars on top of a rack in a boiler, then surround with cold water half way, cover the boiler and boil for an hour, then screw the lids down tightly.

Mrs. W. J. Moorhead.

QUINCE JELLY.

Quarter a peck of quinces, do not pare nor core, cut out all the bad places from the fruit, cook $\frac{1}{2}$ peck at a time. Cover the fruit with water, cook until soft. Put into jelly bag over night. Squeeze out all the juice left in the bag and measure it; cook the juice about 15 minutes. Then add an equal amount of sugar, let it cook until a sample of it placed on ice thickens. Pour in tumblers, when cold cover with melted paraffine. Mrs. E. T. White.

CRAB APPLE JELLY is made the same way. Flavor with several fresh rose geranium leaves which are cooked with the jelly, then take out the leaves before pouring the jelly into the tumblers. This flavoring is a great addition to the jelly. Mrs. E. T. White.

LATE AUTUMN JELLY.

1 quince, 1 qt. cranberries, 3 apples. Stew as for sauce, strain, add equal parts of sugar to the juice and boil until it jellies. Mrs. J. C. Buchanan.

TO CAN TOMATOES WHOLE.

Select small and solid tomatoes, put into wire basket and plunge in boiling water quickly to peel. Pack into jars loosely, add $\frac{1}{2}$ tsp. salt to each jar and fill to overflowing with water that has been boiled and cooled. Adjust the rubbers, lay on the tops loosely, put the jars into a boiler and surround with cold water, boil rapidly 5 or 10 minutes, then fasten each jar without lifting the lid.

Mrs. W. J. Moorhead.

Pickles

"Variety's the very spice of life."

ENGLISH CHUTNEY.

1 lb. tart apples, $\frac{1}{2}$ lb. ripe tomatoes, 1 doz. small red peppers, 2 small white onions', $\frac{1}{2}$ lb. seeded raisins, good handful of mint. Chop all very fine, then add 6 tsp. of salt, 2 tsp. of mustard, 1 lb. white sugar. Mix together in earthen jar, pour over it 1 qt. of vinegar which has been boiled and cooled. Mix well and let stand in a cool place.

C. F.

SWEET DILL PICKLE.

1 qt. dill pickles (quartered lengthwise) and halved, 4 lbs. of sugar, 1 qt. of cider vinegar, $\frac{1}{2}$ box or 1 oz. of mixed spices. Boil vinegar, sugar and spices to thick syrup. Put pickles in jars and pour syrup over them. Next day drain off the syrup and reheat and pour over pickles, repeat this process for 3 days. Seal.

CORN PICKLE.

10 cups corn cut from cob, 10 cups cabbage chopped fine, 6 red peppers, large, beat together. $\frac{1}{2}$ gal. vinegar, 2 tbsp. salt, 3 cups sugar, $\frac{1}{4}$ lb ground mustard. Pour over cabbage and corn and let stand on back of stove and cook slowly for a short time. Then put in air tight jars. Will keep unsealed for a long time.

Mrs. John F. Willis.

FRENCH PICKLE.

1 peck green tomatoes, 6 onions, 6 green peppers chopped fine, 1 cup salt; let stand over night, in morning drain off brine, add 2 qts. water and 1 cup vinegar, boil 20 minutes and drain well through a colander, then take a little more than 2 qts. of vinegar, $1\frac{1}{2}$ lbs. sugar, $\frac{1}{2}$ lb. white mustard seed, 1 tbsp. ground cloves, 1 tbsp. cinnamon; boil well 20 minutes. Mrs. John F. Willis.

HODGE PODGE.

$\frac{1}{2}$ peck of each. Chop equal portions of sweet white cabbage, green tomatoes, green cucumbers and celery, 3 large green peppers, very fine. Mix all together, salt heavily, let stand 3 or 4 hours, or over night. To every 3 qts. of this add 1 qt. chopped onions. Prepare onions thus: chop fine, salt heavily, pour boiling water over them, let stand till cool, squeeze out and add to the above. Drain and pack all together in a stone jar. Pour cold vinegar over to cover. Let stand 24 hours, squeeze out with hand until dry and take enough fresh vinegar to cover pickles. 2 oz. celery seed, 2 oz. mustard seed, 1 oz. whole cloves, 1 oz. whole alspice. When vinegar boils add pickle and boil not over 15 minutes, slowly. Pack in jars and tie up. Mrs. T. F. Quinby.

CHICAGO HOT—A RELISH.

1 peck ripe tomatoes chopped fine and drain in sieve for 3 hours, 2 cups celery, chopped fine, 2 cups onions, chopped fine, 2 cups white sugar, 4 cups vinegar, $\frac{1}{2}$ cup salt; $\frac{1}{2}$ cup white mustard seed, 4 large red peppers, chopped fine, 4 large green peppers, chopped fine. Mix all, but do not cook. Add a little horse radish root to each jar as a preservative. Do not seal. Cook and seal the tomato juice for soups. Mrs. Ernest E. Wanous.

CUCUMBER PICKLES.

1 gal. vinegar, 1 teacup sugar, 1 teacup salt, 1 teacup ground mustard. Mix the sugar, salt and mustard together, then put in the vinegar, this will cover 200 cucumbers, put in large jar and cover with plate.

Mrs. Moreau.

OIL PICKLES.

Two dozen medium sized cucumbers, slice very thin, put into bottles as soon as you slice them, sprinkle generously with mustard, celery, and whole pepper seeds and a little salt. Pour over the slices or fill the bottle with vinegar and olive oil $\frac{3}{4}$ cup of oil to a qt. of vinegar, always shake the bottle before dishing them for the table.

Mrs. Albert Schaller.

SALAD PICKLES.

1 qt. chopped cucumbers, seeded but not peeled, 1 qt. onions, 2 qts. cabbage, 4 chopped green peppers, $\frac{1}{4}$ lb. ground mustard; 1 cup flour, 3 cups white sugar, 1 tsp. of tumeric (level), 3 tbsp. white mustard seed, 1 tbsp. celery seed. Let chopped materials stand over night covered with water and 1 cup of salt. In the morning scald up and then drain thoroughly. Take 1 pt. of vinegar and make a paste of flour, tumeric and ground mustard. Scald 5 cups of vinegar and 1 cup of water. Add sugar, celery and mustard seed. Stir in the paste until it thickens. Remove from the fire and add the chopped materials. $\frac{3}{4}$ of an ordinary cabbage; $1\frac{1}{2}$ qts. of onions before chopping and 5 medium sized cucumbers will make the right amount of the materials necessary.

Mrs. Emmet T. White.

RUMMAGE.

2 qts. green tomatoes, 1 qt. ripe tomatoes, 1 small cabbage, 1 ripe cucumber, 2 bunches celery, 3 large onions, 3 green peppers, 3 red peppers, 3 pts. vinegar, 2 lbs. wet brown sugar, 1 tsp. dry mustard. Chop together and let stand over with $\frac{1}{2}$ cup salt, then cook until clear.

Mrs. H. L. Wakefield.

PICKLES.

Wash cucumbers, midget size, fill mason jar and add 1 tbsp. salt, 1 tbsp. sugar, 1 tbsp. white mustard seed, a tiny red pepper, horseradish root if you have it, cover with white wine vinegar and seal.

Mrs. William Moorhead.

COLD TOMATO CATCHUP.

$1\frac{1}{2}$ pts. vinegar, $\frac{1}{2}$ cup salt, 2 roots horse-radish, $\frac{1}{2}$ cup of dark and light mustard seed, 2 tsp. black pepper, 1 oz. celery seed, 1 onion, cut fine, 1 tsp. cloves (ground), 1 tsp. mace (ground), 2 tsp. cinnamon (ground), 1 tea-cup sugar, 2 green peppers (chopped), $\frac{1}{2}$ peck (ripe) tomatoes (peeled and seeds and juice taken out), chopped. Mix.

Mrs. T. F. Quinby.

MUSTARD PICKLES.

Vinegar 3 qts., little white onions 2 qts., 2 heads cauliflower or more, ground mustard $\frac{1}{4}$ lb., tumeric powder $\frac{1}{2}$ oz., green peppers 6, sugar 3 cups; flour 1 small cup, 2 qts. little pickles, beans if wanted. Boil cauliflower and onions a little, cut all up, sprinkle 1 cup salt over all, then pour over boiling water, drain off next morning. Mix mustard and tumeric powder in a little vinegar, mix flour with water, then put all together, with the vinegar, and boil, stirring well, then pour boiling hot over pickles.

Mrs. Geo. H. Crosby.

HORSE RADISH PICKLES.

Small size cucumbers, soak in salt brine 48 hours. Drain, wipe dry with cloth. Pack in stone jar, 1 layer of cucumbers, 1 of horse radish root, alternating until jar is filled, put in 2 green peppers, if 1 peck of cucumbers is used, heat white wine vinegar to boiling point, pour over pickles. Ready for use in a few days.

PREPARED MUSTARD.

1 tbsp. flour, 3 tbsp. of mustard, 1 tbsp. of sugar, small, 1 tsp. of salt; pour boiling water over the mixture and stir until perfectly smooth, when cold add enough vinegar to thin. If kept in a covered jar this will keep indefinitely.

Mrs. W. A. Mather.

PEPPER HASH.

1½ doz. green peppers, 1 large head of cabbage, ½ doz. large onions. Remove the seeds from half the peppers, then chop skins with other half. Chop other ingredients. Mix ½ cup salt in above and let stand over night. Drain well and add 2 cups sugar, ¾ cup white mustard seed, 1 tbsp. celery seed. Pour cold vinegar over all and then add 1 qt. more than will cover.

Mrs. H. G. Swirles.

TOMATO RELISH.

1 peck of ripe tomatoes chopped fine, pressed over night, 2 cups chopped celery, 1 cup of white mustard seed, 1 cup grated horse radish, 2 cups sugar, 8 peppers, 4 red and 4 green ones, 1 small cup of salt, 2 cups of chopped onions, 2 tbsp. of mixed spices, ground, 2 cups of vinegar added the last thing. Will keep without sealing.

Mrs. W. J. Moorhead.

RIPE TOMATO PICKLES.

1 peck of ripe tomatoes, 1 cup of chopped celery, 3 red peppers, 6 medium sized onions, 2 lbs. brown sugar, 1 cup salt, 1 cup English mustard seed, 1 qt. of vinegar; 2 oz. ground cinnamon. Chop tomatoes and drain in colander, pressing out juice with a plate. Chop onions and peppers very fine. Mix all thoroughly and fill jars.

Mrs. William H. Norton.

DILL PICKLES.

Select small cucumbers, one peck. Soak over night in cold water. Take 1 gal. of white wine vinegar. Boil and cool. Have this ready the night before. In the morning change the water on the pickles, take a stiff vegetable brush and brush every one thoroughly, then put into fresh water. Now drain. Have ready qt. jars and fill them with the pickles, putting them together according to size. Add to each jar a piece of white gingerroot, 1 of horse radish root, 1 heaping tbsp. of salt; 1 large head of dill and 3 or 4 young grape leaves. When bottles are well filled pour about 2-3 full of vinegar and fill up with water. Seal. Set away a few weeks before using.

Mrs. T. F. Quinby.

CUCUMBER PICKLES.

100 good cucumbers. good eating size, 2 onions, $\frac{1}{2}$ lb. black mustard seed, $\frac{1}{4}$ lb. white mustard seed; 2 tbsp. celery seed, $\frac{1}{2}$ pt. olive oil, small measure, enough vinegar to cover about 6 qts., slice cucumbers and onions quite thin, sprinkle about $\frac{1}{2}$ pt. salt between each layer and let stand over night. Drain and wash. Mix the seeds with the oil, add vinegar, then pour over the cucumbers and onions. Keep in a cool place, this will make about 3 gal. Ready to eat in about a week.

Mrs. Charles H. Burwell.

MUSTARD PICKLES.

2 qts. cucumbers cut up, 1 qt. small onions, 1 qt. chopped green tomatoes, 1 large cauliflower (cut up), 4 green peppers, chopped. Soak this 24 hours in brine strong enough to float an egg. Scald, drain. Add $\frac{1}{2}$ cup flour, 4 tbsp. mustard, 1 tbsp. tumeric and enough cold vinegar to make a smooth paste, 1 cup sugar, 1 tbsp. celery seed, enough vinegar to make 2 qts.

Mrs. R. L. Stillman.

OLIVE OIL PICKLES.

50 small cucumbers, 3 pts. small onions sliced, 1 oz. mustard seed, 1 oz. celery seed, $\frac{1}{2}$ oz. white pepper ground fine. 10 cts. worth olive oil. Cut onions, cover with cold water for three hours. Cut cucumbers very thin, add 1 cup salt for three hours, drain and mix well together, cover with cider vinegar, let stand over night and bottle.

Mrs. J. R. Hughes.

CHILI SAUCE.

Chop fine 12 large ripe tomatoes, 2 green peppers, chopped fine, 2 onions, 2 tbsp. each of salt, vinegar and sugar, 1 tbsp. cinnamon and a little ground cloves. Boil 1 hour and bottle.

Mrs. Fred H. Boardman.

Candy

"Sweets to the sweet."—*Shakespeare.*

MARSHMALLOW FUDGE.

$\frac{1}{2}$ lb. light brown sugar, $\frac{1}{2}$ cup cream, $\frac{1}{4}$ lb. chocolate; $\frac{1}{2}$ tsp. vanilla. Boil 20 minutes, stirring briskly. Just as it is taken from the fire fold lightly in the fudge $\frac{1}{2}$ lb. of marshmallow, which has been cut into halves. Pour into shallow tins and cool. When cutting marshmallows wet scissors to prevent sticking.

Mrs. W. A. Mather.

GRILLED NUTS.

1 cup granulated sugar, $\frac{1}{4}$ cup boiling water. Boil until it threads from spoon. Remove from fire. Pour into syrup 1 cup walnut meats and stir until cold.

HONIED POPCORN.

Boil strained honey for a few minutes and pour over popped corn and make into balls.

Mrs. Thomas M. Partridge.

FRENCH CREAM.

White of 1 egg, $\frac{1}{2}$ tsp. cold water, 1 tsp. vanilla extract; 1 lb. 4x sugar. Mix white of egg, water and vanilla, beat until thoroughly mixed, then add gradually the sifted sugar to the liquid until mixture is stiff enough to knead. This cream may be used instead of cream fondant for such things as cream walnuts, dates, figs, etc.

John T. Garland.

TURKISH NOUGAT.

2 cups white sugar, 1 cup corn syrup, $\frac{3}{4}$ cup chopped nuts, 2 whites of eggs, $\frac{1}{2}$ tsp. vanilla. Boil three first ingredients until hard ball can be formed when material is dropped into cold water. Then pour the syrup gradually into the stiffly beaten whites of eggs. Beat whole mass until creamy. Add nut meats and pour out into buttered tins to cool. John T. Garland.

BUTTER SCOTCH.

2 cups white sugar, $\frac{1}{4}$ tsp. cream tartar, 1 cup water, pinch salt. Cook till material cracks when dropped in cold water, add butter size of egg, stir till melted, take off fire and pour into buttered pan. For larger batch use proportionate amounts of materials.

John T. Garland.

CHOCOLATE CARAMELS.

2 cups sugar, 1 cup molasses, $\frac{1}{2}$ cup chocolate, 2-3 cup milk, butter size of an egg, as many nuts as you desire. Mrs. F. A. Hanscom.

DELIGHT.

2 cups sugar, $\frac{1}{2}$ cup corn syrup, 1 tsp. vanilla extract, $\frac{1}{2}$ cup water. Boil till threads. Add to 2 beaten whites of eggs, beat like boiled icing, add nuts and cool, cut in squares. Mrs. F. A. Hanscom.

FUDGE.

2 cups sugar, 2-3 cup rich milk, 1 tbsp. butter, $\frac{1}{4}$ cake chocolate. Stir while cooking. Cook until it forms a soft ball in cold water. Beat until it stiffens, and pour in buttered tins to cool. Mrs. F. A. Hanscom.

SALTED ALMONDS.

Blanch by pouring boiling water over the almonds and allowing them to stand for a few minutes, when the skins may be easily removed. Boil for 15 minutes in a strong solution of water and salt, then remove and dry. Put 1-3 cup of olive oil in a small frying pan. When hot add part of the almonds and fry until a delicate brown, stirring constantly to keep the almonds in motion. Remove and drain on brown paper.

BITTER SWEETS.

2 cups sugar, $1\frac{1}{2}$ cups milk or enough to make creamy. Cook until it forms a soft ball in water. Then beat until creamy. Form into balls and let cool. When cool dip in melted chocolate.

Gladys Pease.

Drinks

"Eat, Drink and be Merry."

HOT CHOCOLATE.

4 squares of Baker's chocolate, 4 tsp. sugar, 4 cups milk. Put the chocolate in a small kettle and melt. Add the sugar and mix well. Then put in the milk heated. Let the mixture come to a boil, stirring all the time with a Dover egg beater. Put 1 tsp. whipped cream in a cup. Pour over the hot chocolate and serve. This mixture is not injured by standing. If it becomes cold reheat and stir with the beater. Louise Burwell.

ICED TEA.

4 tsp. black tea; 4 cups cold water. Stir into the water the tea. Let stand 5 or 6 hours. Strain and serve in glasses with sugar, lemon and cracked ice. This is an excellent way to make tea for picnics. The tea, water and sugar may be put in a glass jar sealed and carried with a lunch. Mrs. Charles H. Burwell.

SARATOGA COOLER.

8 cups of cold water, 8 tsp. of sugar, juice of 4 lemons, 1 pt. of ginger ale. Mix the lemon juice and sugar thoroughly, add the water and chill. Just before serving pour in the ginger ale and add cracked ice. For this beverage the lemonade should not be too sweet.

Mrs. O. K. Earle.

DIRECTIONS FOR MAKING ROOT BEER.

5 cakes yeast, 3 tbsp. sugar, 1 pt. lukewarm water, 1 bottle Root Beer Extract, 5 gal. pure fresh water, slightly lukewarm, 4 lbs. sugar. Dissolve 5 cakes of "yeast" and 3 tbsp. sugar in a pt. of lukewarm water. Keep in a warm place for 12 hours, then stir well and strain through cheese-cloth. Add bottle of Root Beer Extract, 4 lbs. sugar and 5 gals. of lukewarm water. Mix thoroughly and bottle. (Tie or fasten in corks.) Keep in warm place about 48 hours. After cooling it is ready for use. Keep in cellar or place of low temperature.

GRAPE JUICE.

Pick grapes off stems (Concord are best) just cover with cold water, let boil until skins come off, strain through flannel bag. Add one cup sugar to 1 qt. juice. Let boil and seal hot. Mrs. R. W. Cranston.

DANDELION WINE.

4 qts. dandelion flowers, 4 qts. water, grated rind of 2 oranges, grated rind of 1 lemon. Boil 20 minutes; strain and to the juice add $3\frac{1}{2}$ lbs. granulated sugar; let cool, and when lukewarm add $\frac{1}{4}$ cake of yeast; slice in the 2 oranges. Let stand 3 or 4 days, then bottle but do not cork tight. Mrs. William Gawne.

FRUIT PUNCH.

Squeeze the juice from a can of grated pineapple, 6 lemons and 3 oranges. Strain all together into a bowl. Add a pt. jar of preserved cherries and 1 of strawberries. Sweeten to taste and let stand for 3 hours. When ready to serve add 2 qts. of ice water and a qt. of pounded ice. Serve in glasses. You may add a bottle of good claret. Appolinaris may be substituted for water.

Mrs. T. F. Quinby.

FRUIT PUNCH.

Boil a pt. of sugar and 2 qts. of water for 10 minutes and set away to cool, for lemonade is always better when sugar and water is boiled in a syrup. To this add $\frac{1}{2}$ pt. of lemon juice, 1 pt. of strawberry juice, and small pineapple grated or 1 can of grated pineapple. When ready to serve put in a little cracked ice some whole strawberries and slices of lemon. Some red cherries may be substituted for strawberries if you desire.

Mrs. William Moorhead.

COFFEE FOR FOUR.

4 cups water, 4 heaping tsp. coffee, a small part of both yolk and white of an egg. Put 1 cup of cold water in a bowl, add the egg and beat with a fork. Add the coffee and beat all together. Put in white porcelain coffee pot and pour over 3 cups of boiling water. Cover the pot to be airtight so that no aroma escapes. Put on stove and let slowly come to a boil, stirring once or twice. Put on cool part of the stove for 2 or 3 minutes. Add $\frac{1}{4}$ cup cold water and serve at once.

Mrs. F. C. Burwell.

NE PLUS ULTRA PUNCH.

1 cup granulated sugar, juice of 6 lemons. Stir until dissolved, then put in 3 peeled lemons sliced thin and put on ice until ready to serve. Then add 1 qt. of powdered ice, one dozen sprigs of mint. Stir well for a minute and add from a height 5 bottles of ginger ale, $\frac{1}{2}$ bottle red cherries. This is also called "Temperance Punch."

Mrs. M. G. Rodearmel.

ICE TEA PUNCH.

6 tsp. tea; 1 qt. water, steep, strain and cool. $\frac{1}{2}$ cup granulated sugar, 6 tbsp. lemon juice; 1 lemon and 1 orange sliced thin; 1 qt. strawberries, 2 cups pulverized ice, 1 bunch fresh mint dusted with powdered sugar for garnish. Add Appolinaris water when ready to serve.

Mrs. Thomas M. Partridge.

DANDELION WINE.

Use one quart of water to one quart of flowers, steep dandelion flowers in boiling water for ten minutes and strain off the liquid, pressing hard through a cheese-cloth bag. Sweeten to taste and add brandy in the proportion of a pint to every four gallons of liquid. Put into uncorked bottles and keep in a cool place, covering the mouths of the bottles with mosquito netting to exclude insects and dust. When fermentation ceases, draw off, strain and bottle.

ELDERBERRY WINE

Is made of the blossom of the plant, and exactly as dandelion wine is made.

OR

You may brew it of the berries, as you would cherry wine or that made from currants. This is highly medicinal and less pleasant of flavor than that made from the blossoms.

GRAPEFRUIT CUP.

Halve 4 grapefruits and take out the pulp skillfully without tearing the rind. Cut the pulp into small cubes, freeing it from membranes and strings. With a sharp knife, a pair of scissors or a notching board notch the edges of the halves of the rind, then refill them with this mixture:

Small ripe berries—raspberries or strawberries—Malaga grapes, prepared as directed in the last recipe, the cubes of grapefruit. Strew powdered sugar over each layer as you work. When all are in lay maraschino cherries (or preserved cherries or strawberries, if you prefer) upon the top of the filled cup. Set in a broad bowl in ice until it is to be served.

Too much stress cannot be laid upon the necessity of keeping all kinds of fruit cups cold. The sugar extracts juices and tends to wither delicate fruits. The action of wine is even more injurious to crispness and freshness of flavor. Therefore, the cup should be eaten as soon as served.

FRUIT CUP No. 3.

3 grapefruits, 2 bananas, $\frac{1}{2}$ lb. of Malaga grapes, 1 tbsp. of preserved ginger, minced fine; 2 doz. maraschino cherries, powdered sugar to taste, 1 cup of sherry. Cut the pulp of the grapefruits into small pieces, bruising as little as possible. Skin the grapes carefully and cut each in half, extracting the seeds. Peel and cut the bananas into cubes. With a silver fork mix in all the ingredients except the cherries. Fill chilled glasses with the mixture, put 3 cherries upon the top of each and leave in cracked ice until you are ready to serve the "cup." Then sprinkle with sugar and pour a tsp. of sherry upon the sugar. It will wash the sugar into the heart of the fruit. You may omit the wine if you like. If left too long in the cup, it withers the fruit.

FRUIT CUP No. 2.

This is arranged in the glasses from which it is to be eaten. Put into the bottom of each glass 3 fresh strawberries, $\frac{1}{2}$ tsp. of grated pineapple, a tsp. each of orange and of grapefruit pulp, a tsp. of lemon juice, $\frac{1}{2}$ as much syrup from preserved ginger, 6 ripe raspberries or a tsp. of raspberry juice, and sift powdered sugar over all. Finally lay 3 maraschino cherries on the top of each portion. Fill the glasses and surround them with crushed ice until you are ready to send them to table.

PINEAPPLE FRAPPE.

Boil 3 cups of sugar and 1 of water until it strings from the tip of a spoon. Pour this syrup upon the beaten whites of 3 eggs and beat to a smooth cream. To this add a can of grated pineapple and as much cream and milk as will make the quantity you require. Let it get cold and freeze.

FRUIT PUNCH.

Slice 6 oranges and 6 lemons, after paring them carefully. Cut a medium-sized pineapple into dice. Cut a pint of strawberries into halves, add to them a pint of red raspberries. Mix with the other fruit, strewing each layer with granulated sugar—2 cups in all. Let all stand together 30 minutes before pouring in three qts. of apollinaris or other effervescent water. If you like, you may use clear spring water. It will do nearly as well. Put a great lump of ice into a chilled bowl and pour this mixture over it. Taste before serving, and if it is not sweet enough, add sugar. This is enough for 30 persons. Fine!

RHUBARB WINE.

Wash the stalks of rhubarb well and cut into bits, letting each piece fall into cold water as you cut it off. Add no water, but put the rhubarb, dripping wet, into a double boiler and set in the outer vessel filled with cold water. Cover closely and bring to a boil. When soft and broken, strain through a cheese-cloth bag and measure the juice. Add as much water as you have juice, sweeten to taste and allow a cup of brandy to each gallon of liquid. Bottle and seal. Stand the bottles upside down in sand or ground cork.

CAFE NOIR. (Black Coffee.)

2 cups coffee, 1 egg, $\frac{1}{2}$ cup cold water, 6 cups boiling water, $\frac{3}{2}$ cup cold water. Mix the coffee, egg, crushed shell and $\frac{1}{2}$ cup cold water. Pour on boiling water and boil 5 minutes. Set on back of stove, add $\frac{1}{2}$ cup cold water and settle for 5 minutes. Serve hot.

"Better late than never."

PROPER WINES TO SERVE AT A FORMAL
DINNER.

With a first course serve a sauterne, slightly cold.

With the soup serve sherry slightly cold in decanters.

With fish serve rhine wine rather cold in bottle.

With entrees serve claret slightly cold in decanters.

With meats and poultry serve champagne, very cold in the bottle.

Champagne should be placed on ice several hours before serving.

With game serve burgundy and champagne.

With dessert serve port wine or maderia even temperature, in the bottle.

With coffee serve cordials and brandies from small decanters.

WEDDING ANNIVERSARIES.

First year.....	Cotton	Fifteenth year.....	Crystal
Second year	Paper	Twentieth year.....	China
Third year	Leather	Twenty-fifth year...	Silver
Fifth year	Wooden	Thirtieth year.....	Pearl
Seventh year	Woolen	Fortieth year.....	Ruby
Tenth year	Tin	Fiftieth year	Golden
Twelfth year		Seventy-fifth year ...	
.....	Silk and Linen	Diamond

BIRTH MONTH GEMS.

Month	Gem	Flower
January	Garnet—Constancy	Wild Rose
February	Amethyst—Contentment	Pink
March	Bloodstone—Courage	Violet
April	Diamond—Innocence	Easter Lily
May	Emerald—Success in love	Lily of the Valley
June	Pearl—Purity	Rose
July	Ruby—Nobility of mind	Daisy
August	Moonstone—Conjugal felicity	Pond Lily
September	Sapphire—Chastity	Poppy
October	Opal—Hope	Cosmos
November	Topaz—Fidelity	Chrysanthemum
December	Turquoise—Success and Happiness	Holly

TABLE OF WEIGHTS AND MEASURES.

- 4 teaspoonfuls of a liquid equal 1 tablespoonful.
- 4 tablespoonfuls of a liquid equal $\frac{1}{2}$ gill or $\frac{1}{4}$ cup.
- $\frac{1}{2}$ cup equals 1 gill.
- 2 gills equal 1 cup.
- 2 cups equal 1 pint.
- 2 pints (4 cups) equal 1 quart.
- 4 cups of flour equal 1 pound or 1 quart.
- 2 cups of butter, solid, equal 1 pound.
- $\frac{1}{2}$ cup of butter, solid, equals $\frac{1}{4}$ pound, 4 ounces.
- 2 cups of granulated sugar equal 1 pound.
- $2\frac{1}{2}$ cups of powdered sugar equal 1 pound.
- 1 pint of milk or water equals 1 pound.
- 1 pint chopped meat equals 1 pound.
- 10 eggs, shelled equal 1 pound.
- 8 eggs with shells equal 1 pound.
- 2 tablespoonfuls of butter equal 1 ounce.
- 2 tablespoonfuls of granulated sugar equal 1 ounce.
- 4 tablespoonfuls of flour equal 1 ounce.
- 4 tablespoonfuls of coffee equal 1 ounce.
- 1 tablespoonful of liquid equals $\frac{1}{2}$ ounce.
- 4 tablespoonfuls of butter equal 2 ounces or $\frac{1}{4}$ cup.

ABBREVIATIONS USED.

tsp.—teaspoon.

tbsp.—tablespoon.

c.—cup.

All measurements are level.

"All is well that ends well."

INDEX

Soups	9
Fish and Oysters	16
Egg Dishes and Omelets	26
Poultry and Meats	29
Vegetables	47
Salads	58
Cheese Dishes	68
Bread and Rolls	71
Cake	84
Cookies and Doughnuts	101
Puddings and Sauces	112
Pie Crust and Pies	129
Ices	134
Preserves	139
Pickles	146
Candy	153
Drinks	156
Anniversaries and Birth Gems	164
Table of Weights and Measures	165
Advertisements	167

Receipt for Happiness

Take any well rounded family

Wash thoroughly with ambition,

Pare off the high cost of living in the cities

Place in a Pullman bound for the

A. C. Bohrnstedt Orchards in Oregon

Take out in the even climate of a 10-acre orchard,

Salt with mountain scenery, good schools, pure water and good neighbors.

Add fresh fruits and vegetables on the table every day.

Garnish with a profit from the orchard to support the whole family.

Serve to anyone who will write to

The A. C. Bohrnstedt Company
917 ANDRUS BUILDING

PILLSBURY'S
BEST ~
FLOUR ~

THE BEST ~
SINCE WHEAT
WAS FIRST SOWN





FRONTENAC INN

CELESTINE M. SCHALLER, Manager

FRONTENAC . . . MINNESOTA

The fifth season of the Summer Resort on Lake Pepin—Frontenac Inn and Cottages—was formally opened May 1st, 1911. The buildings and surrounding park have been greatly improved and beautified.

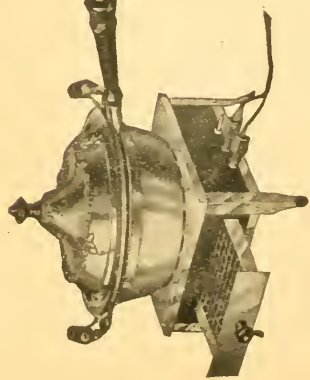
AMUSEMENTS—Fishing, boating, croquet and dancing. The bathing beach is one of the finest in northwest. The large dancing pavilion is convenient to the Inn. The rooms and beds are clean and comfortable. The table will be supplied with the best in market. The water is of the purest. Long distance telephones. A bus will meet all trains at Frontenac station. The Catholic and Episcopal churches are within easy walking distance. Frontenac is on the main line of the C. M. & St. P. Ry. and can also be reached by boat from St. Paul. The Steamer Red Wing will make landings. High grade gasoline will be kept on hand for launches and autos. Guests should have all mail put in care of Frontenac Inn. Direct all correspondence to the undersigned at Frontenac, Minn.

CELESTINE M. SCHALLER, Owner and Manager

WRITE FOR RATES

SPECIAL RATES TO FAMILIES WHO SPEND THE SEASON

"A Good Fire makes a Good Cook."

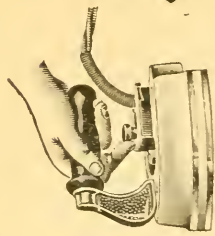


Cadillac Stove and Toaster

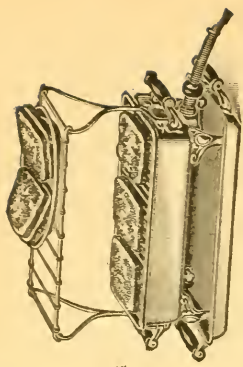
Webster Electric Company

1323 Hennepin
Avenue

N. W. Phone Matn 692



Pelouze Toast Stove and Adjustable Iron

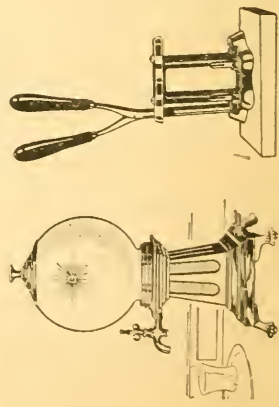


Up-to-date Economy Selection of Electrical Specialties

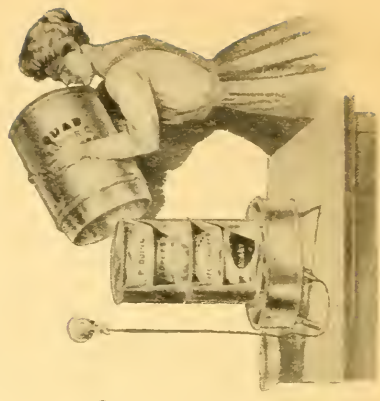
FOR—

Cooking, Heating, Laun-
dering, Vacuum Cleaning,
Ventilating, Pumping, Fire
Protection, Lighting, Power
etc. Storage Batteries,
Lamps, Fixtures, etc.

Complete Installations



Cutler-Hammer Water Heater and Curling Iron Heater



Quad Fireless Cooker

We Aim High And Rarely Miss The Mark

With nearly thirty years connection with the grocery trade, we have not found at any time food products *equal* to the *Monarch*. You will find in our store a full and complete assortment of the entire *Monarch* line of everything good to eat.

YERXA BROTHERS CO.

"Master Grocers"

Minneapolis,

Minnesota

Twin City Phone
1364

N. W. Phones
Main 99
Main 990

BOSTON FISH CO.

All kinds of

Fresh and Salt Water Fish

---GAME IN SEASON---

SPECIALTIES:—Oysters, Lobsters,
Crabs, Shell Oysters and Clams

616 Hennepin Ave., MINNEAPOLIS, MINN.

SANTO
VACUUM CLEANERS

WHITE LILY
ELECTRIC WASHERS

Fries-Patterson Company

Solving the Servant Problem with

Household Labor-Saving Devices

18 North Seventh Street
Adjoining Shubert Theatre

JUDD
ELECTRIC WASHERS

SIMPLEX
IRONING MACHINES

DICK HEINRICH
MANAGER

BOTH PHONES

Phoenix STEAM
LAUNDRY

FIRST CLASS
WORK
GUARANTEED

OFFICE
251-1ST AVE. S?
WORKS
REAR OF 247-249-251-253.
Minneapolis.



CHAPMAN'S

Creams and Ices
Frozen Puddings
Meringues
Charlotte Russe
Cake
Candies

Salads, etc.
Table Decorations
Flavors
Candles
Paper Doilies

The largest and most complete assortment of Candle Shades in the Northwest

R. M. CHAPMAN-BASTING CO.

730-732-734 Nicollet Avenue

::

::

::

MINNEAPOLIS

Hardware and Furniture Sporting Goods and Fishing Tackle

Are very glad to announce to their many friends and patrons in the Twin Cities that they are equipped for the season of 1911 to supply anything needed to furnish—renovate or beautify a summer residence. We sell Burpee's seeds and bulbs.

HAROLD JOHNSON, President
R. F. JACKSON, Secretary and Treasurer

C. R. CORNING, Vice-President
J. W. L. CORNING, Director

Building Material Specialties

633 Ryan Building
ST. PAUL

Staple and Fancy Groceries

Excelsior, Minn.

Where trade is appreciated at all times and all complaints made satisfactory. You will find us good natured and pleasant. Please give us a trial.

N. W. 3-2

AUG. HAY

DEALER IN **Fresh and Salt Meats**
Poultry, Fish and Oysters IN SEASON

The only market in Excelsior cutting EXPORT BEEF the year around.
Daily deliveries to lower and upper lake.

EXCELSIOR :- MINN.

KELJIK BROTHERS

===== EXCLUSIVE =====

Importers and Dealers

IN

Oriental Rugs and Carpets

823 Nicollet Avenue

Minneapolis

NORTHWESTERN NATIONAL BANK

Capital and Surplus—Five Millions

"The best place to buy shoes"

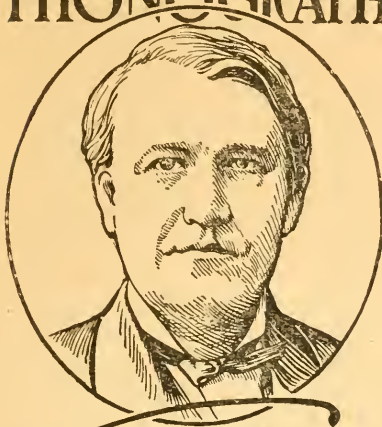
SHOE MART

623-625 Nicollet

THE EDISON PHONOGRAPH

Stay at
Home and
Entertain

Buy an
Edison
Phonograph



TRADE MARK

Thomas A Edison

Education
and
Entertainment
for all on
an
Edison
Phonograph

The Ideal Home Entertainer

Entertain your friends, educate your children and yourself to appreciate the better class of music.

INSTRUMENTS \$15 00—\$250.00

We are the WHOLESALE and RETAIL jobbers
and Distributors of EDISON products

MINNESOTA PHONOGRAPH CO.

Our ONLY Offices and Salesrooms

515—FIRST AVE. SO.—515

WHITE & McNAUGHT

JEWELERS and OPTICIANS

Diamonds and Fine Jewelry, Card Engraving,
Watch Repairing and Manufacturing
506 Nicollet Ave. MINNEAPOLIS, MINN.

FRED D. DASSETT

838 Hennepin Ave.

MEATS

When giving a dinner party see what Dasset can do for you in the Meat line

Our Garments are Always a Step in Advance.

Our splendid and ample stock, at all times complete, offers unusual opportunities for selection, in:

**Shirts, Coats, Dresses, Waists, Millinery, Skirts
and their pertinent accessories**

May we have the privilege of extending to you the courtesies of our establishment and demonstrating our well-founded claim to your attention and patronage.

E. E. ATKINSON & COMPANY

Nicollet at Seventh

Women's and Children's Outfitters

MISS MURPHY Massage and Scalp Treatments. Hair Work in all its
Branches. Turkish and Violet Ray Baths
827 Nicollet Avenue

Eyesight Your Best Asset

DO NOT destroy the fibre of your mind thru willful waste of energy caused by strained and imperfect eyes and thus lower your mental tone and impair your physical well being.

T. V. Moreau Co.

OPTOMETRISTS and OPTICIANS

MINNEAPOLIS
616 Nicollet Avenue

"Twin Cities"

ST. PAUL
114 East Sixth Street

MINN.

Eyes Examined by Appointment Only



De Lyons

7 South Seventh Street



Sweets for the Sweet the Year 'Round

Favors, Ices, and a Light, Refreshing Lunch after Shopping

Quality Apparel and Fabrics

For Women and Misses

Beautiful Silks, Handsome Dress Fabrics,
Perfect fitting and durable Gloves and
Hosiery, Dainty Undermuslins, Exclusive
Millinery, Distinctive Styles in Women's
and Misses' Suits, Coats, etc.

Smart, up-to-the-minute
Haberdashery for **MEN**

Nicollet

at

Eighth

John A. Thomas & Co.

MINNEAPOLIS

The

Reliable

Store

FIRST NATIONAL BANK

MINNEAPOLIS

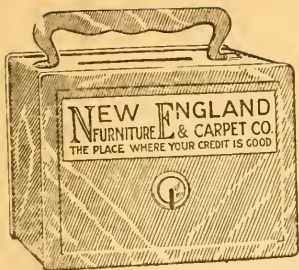
Corner 1st Ave. South and 5th Street

This bank invites the mother's checking
account; also the baby's savings account

Established in the days of Lincoln, December 12th, 1864,
this bank has been closely identified with the commercial
growth of Minneapolis and the Northwest.

Resources \$25,000,000.00

No business is too large or too small to receive the close attention of the
officers of this bank.



Your Credit is Good at The New England

A Regular Dollar Bank for
25 Cents

WE FURNISH YOU WITH A STEEL SAFE exactly like illustration, except four times as large; a Safe made of finest tempered steel, superbly finished in oxidized copper, fitted with a genuine "YALE" combination lock and a device which prevents money being improperly extracted, the regular price of which is \$1.00; but which, for the purpose above indicated, will be furnished for 25 cents at our store, or for 41 cents, postage prepaid by us to any part of the United States.

YOU PAY US THE ABOVE AMOUNT—either 25c at our store or 41c by mail—we furnish you one of the Safes, which is numbered—we register your name, together with the number of the Safe on our Record Book list. WE KEEP THE KEY!

YOU TAKE THE SAFE HOME, and, when you wish it opened, bring it to us—we will unlock it for you and hand you the money TO DO WHAT YOU LIKE WITH. If, however, it is inconvenient to bring it to us, we will, on receipt of request from you, forward our "Master-Key" to our representative in your town, who will unlock the Safe for you. In either case, whether you bring the Safe to us to be opened here, or we send the key and the Safe is opened at your home, the money will be handed to you TO DO EXACTLY WHAT YOU LIKE WITH!

IF, HOWEVER, WHEN THE SAFE IS OPENED, the sum accumulated therein amounts to \$5.00 and you wish to loan it to the New England on demand AND RECEIVE INTEREST THEREON AT THE RATE OF (5) PER CENT, computed semi-annually, you are at liberty to do so; but, anyhow come in and get, or send for, one of these Safes; begin to save your pennies, nickels and dimes; then watch your savings grow. Remember the Safe is yours, the money is yours, to do with as you see fit; we keep only the key and open the Safe at any time on request.

PROVIDED YOU ARE A CUSTOMER OF THE NEW ENGLAND and have surplus funds in any amount which you wish to loan on demand at five per cent, we will accept same, provided you purchase a Safe and comply with above requirements.

New England Furniture & Carpet Co.

Complete Furnishers of Homes, Offices, Hotels, Clubs
Churches, Theatres and Public Institutions.

5th St., 6th St. and 1st Ave. South, Minneapolis

STYLE

is the FIRST thing you require. Then you must have perfection in fit with a minimum of alterations. You require first-class fabrics that stand the wear, workmanship that will bear close inspection. All this—and low prices, too, at

Pearce's

403-5-7 Nicollet Ave.

COMMON SENSE

Will enable any cook to see from the illustrations below why "STOVER" Waffle Irons are the best



Cross Section Stover Iron

Has Ball and Socket Joint and
Wood Handles



Cross Section Other Irons

The black represents the upper and lower plates, the center the dough or waffles. Notice the even thickness of the Stover waffle, due to the arrangement of the teeth. On other makes the teeth stand opposite and the waffles vary greatly in thickness, making it impossible to bake evenly or quickly.

The "STOVER" is the one iron that always satisfies.

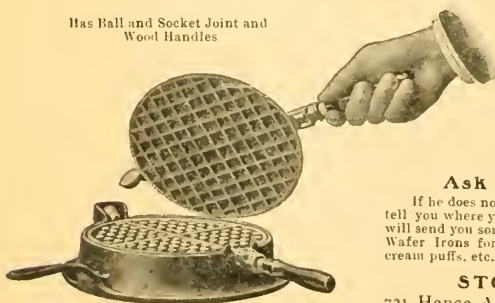
Ask Your Dealer For It

If he does not sell it, give us his name and we will tell you where you can secure Stover Waffle Irons and we will send you some choice waffle recipes. We also make Wafer Irons for making wafers for ice cream cones, cream puffs, etc.

STOVER MFG. CO.

721 Hance Ave.

Freeport, Illinois



A Few Items of Interest to Well Dressed Women

Street Suits
Dresses
Costumes
Street Coats
Raincoats
Motor Coats
Evening Coats
Riding Clothes
Skirts
Petticoats
Waists
Sweaters
Bathing Suits



Silk Hosiery
Cotton Hosiery
Wool Hosiery
Lisle Hosiery
Knitted Underwear
French Lingerie
CORSETS
Redfern, Kabo,
Warner, Nemo,
and W. B.
Silk and Cotton Neg-
ligees
Irish Crochet Collars,
Cuffs and Jabots
Handkerchiefs

Millinery Section

Plumes	Opera Shawls	Motor Veils	English Hats	Bridal Veils
Opera Hoods	Opera Veils	French Hats	Mourning Goods	Corsage Boquets

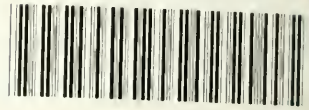
The Plymouth Clothing House---*Hennepin and Sixth*

JUN 24 1911

One copy del. to Cat. Div.

MAY 24 1911

LIBRARY OF CONGRESS



0 014 480 215 9

What the Wife Thinks

Gold Medal Flour

Washburn - Crosby Co.